

THE NATIONAL

P

Provisioner

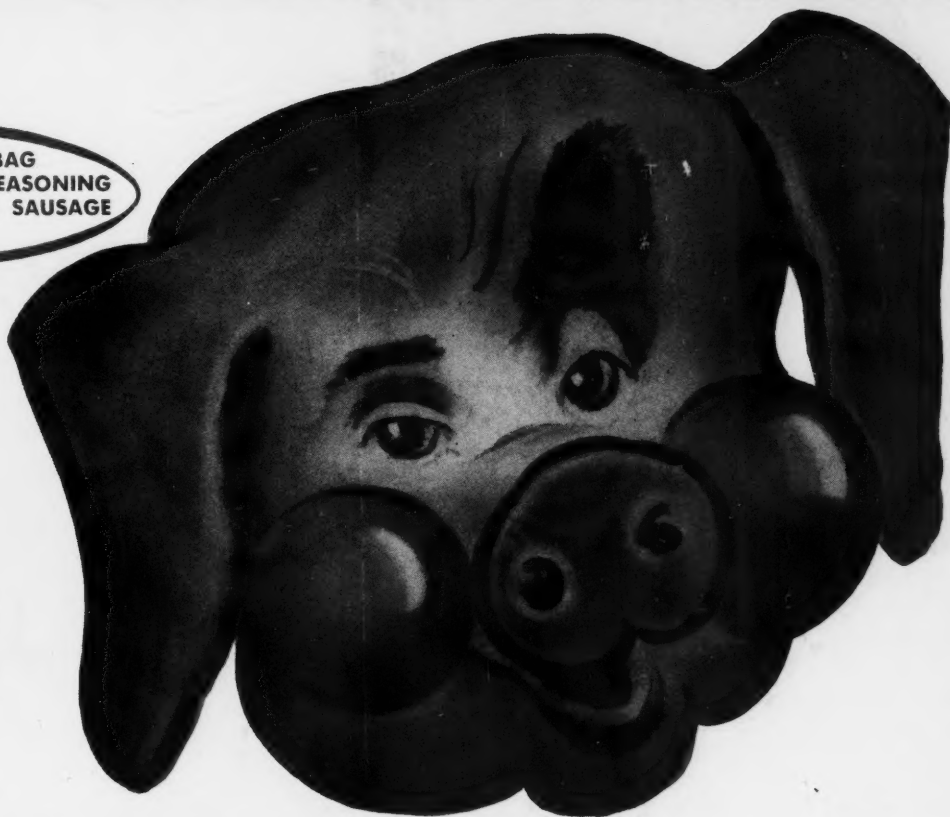
LEADING PUBLICATION IN THE MEAT PACKING AND ALLIED INDUSTRIES SINCE 1891

Industry News and HP View	11
Industry Changes to Watch	12
Goodbye, Productivity Award	15
Recent Industry Polls	29
The Meat Trail	30

689

FREE TRIAL BAG
REGENT SOLUBLE SEASONING
TO MAKE 100 LBS. SAUSAGE

THE JOHN DEER LIBRARY
DEC 28 1960



**Win the 1961 Popularity Contest with
GRIFFITH'S REGENT fresh pork sausage SEASONING**

Tastes fresh the 7th Day!

GRIFFITH - SEASONING SPECIALISTS

THE GRIFFITH LABORATORIES, INC.

CHICAGO 9, 1415 W. 37th St. • UNION, N.J., 855 Rahway Ave. • LOS ANGELES 58, 4900 Gifford Ave.





DESIGN

ENGINEERING



.... One source

A Single Unit or a Complete Plant...

Since 1914 Globe has specialized in the manufacture of equipment expressly for the Meat Packing Industry, with the result that we have become the outstanding authority wherever the design and use of specialized machinery is required, from a shackle to the on-the-rail Can Pak System of dressing cattle.

Let Globe's engineering experts assist you in properly selecting equipment to help you **SAVE MAN HOURS, EFFECT ECONOMIES IN PRODUCTION, TO MAINTAIN OPERATOR SAFEGUARDS AND RELIEVE WORKER FATIGUE IN YOUR PLANT.**

Call Globe For Any Packing House Problem.

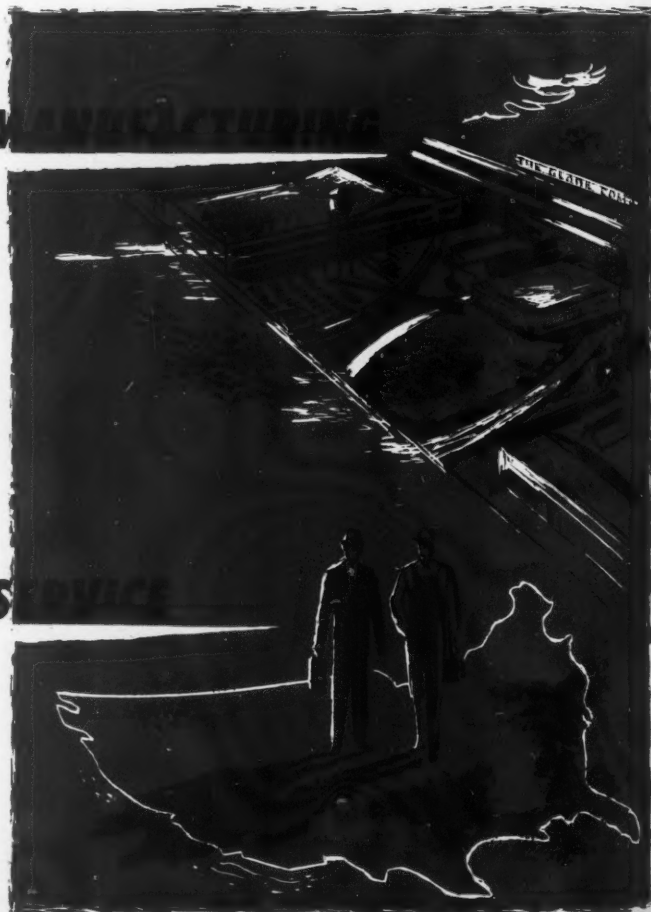
Serving the Meat Packing Industry with Expertly Designed Equipment.

THE GLOBE COMPANY

4000 S. PRINCETON AVE., CHICAGO 9, ILL.

MANUFACTURING

SERVICE



Representatives for Europe and the Middle East: Seffelaar & Looyen, 90 Waldeck Pyrmontkade, The Hague, Netherlands



it's here

it's clear!

NEW VITAFILM WNF



*Smartest,
Smoothest,
Thriftiest way to
Package Bacon*



From Goodyear comes a new nonfogging film that gives you every advantage found in the finest bacon wraps—at an ultimate cost that's lowest of all.

Its name—VITAFILM WNF. Its benefits for bacon? Here are just a few:

Nonfogging—makes a clear, skintight package that protects product while revealing its quality.

Most economical—available at a lower cost than any other recommended film.

Positive heat-seal—seals quickly and permanently over a wide range of temperatures.

Excellent machinability—handles easily on automatic, high-speed packaging machinery.

Prints beautifully—helps build brand name.

Your Goodyear Packaging Engineer will gladly give you the full story on VITAFILM WNF. And he'll show you the best and fastest way to make it work for you.

Goodyear, Packaging Films, Dept. X-6419
Akron 16, Ohio

Lots of good things come from

GOOD YEAR

Vitafilm, a Polyvinyl chloride—T. M. The Goodyear Tire & Rubber Company, Akron, Ohio

Extra Profits From More And Better By-Products

WILLIAMS "NO-NIFE" HOGS AND HAMMER MILLS

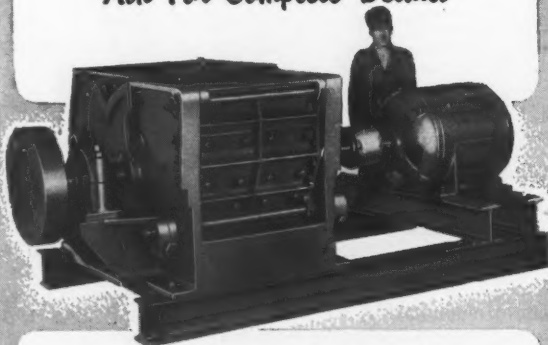
Invariably Williams equipment pays for itself in a short time through increased output of uniformly top quality by-products, much greater grease recovery, more efficient cost-reducing handling.

• **EXTRA PROFITS FROM BY-PRODUCTS**—In one operation, a Williams will reduce dry bones, cracklings, tankage, glue stock and other dry materials to sizes down to 8 mesh, even with grease content up to 14%! Finished size is held consistently uniform—fines and oversize particles are kept to a negligible minimum.

• **EXTRA PROFITS FROM GREASE**—Meat scrap, green bones, carcasses, entrails and other offal, when hogged to smaller and uniform size in a Williams, will give a much greater grease yield of better color, without using excessive heat, and regardless of extraction process.

Williams has helped hundreds of renderers and packers make **Extra Profits** through the production of more and better by-products. It will pay **YOU** to investigate.

Ask For Complete Details



WILLIAMS LINE IS COMPLETE

- COMPLETE "PACKAGED" PLANTS designed to produce ready-to-sell by-products
- VIBRATING SCREENS
- STEEL BINS
- BUCKET ELEVATORS and CONVEYORS

WILLIAMS PATENT CRUSHER & PULVERIZER CO.
2708 N. 9th St. St. Louis 6, Mo.

WILLIAMS
CRUSHERS GRINDERS SHREDDERS
OLDEST AND LARGEST MANUFACTURER OF HAMMER MILLS IN THE WORLD

VOLUME 143 DECEMBER 24, 1960 NUMBER 26

THE NATIONAL Provisioner

15 W. Huron St., Chicago 10, Ill.

CONTENTS

On the Record	11
News of the Industry	11
What's happening in Washington, the state capitals and North, East, West and South of importance to the meat industry.	
More Hogs on the Way	11, 26
After 11 per cent decline in 1960 total crop, an increase is expected next spring.	
New is Better than Make-Do	12
Fineberg builds a new cattle-hog killing floor for efficiency and economy.	
Hog Depilation Improved	15
Smoke and Smoking	18
Dr. George Wilson of AMIF reports on research conference held in Poland.	
Recent Industry Patents	29
Market Summaries	
All Meat, page 20; Processed Meats and Supplies, page 21; Fresh Meats, page 22; Provisions and Oils, page 23; By-Products, page 24, and Livestock Markets, page 26.	
The Meat Trail	30
News about personalities, companies and activities in the meat packing industry.	
Classified Advertising	33
Where to look when you want to find a job, hire an employe, acquire or sell a plant or obtain good used equipment.	

EDITORIAL STAFF

EDWARD R. SWEM, Vice President and Editor
GREGORY PIETRASZEK, Technical Editor
BETTY STEVENS, Associate Editor
ROBERT KULAR, Associate Editor
GUST HILL, Market Editor
DANIEL O'CALLAGHAN, Associate Editor

EXECUTIVE STAFF

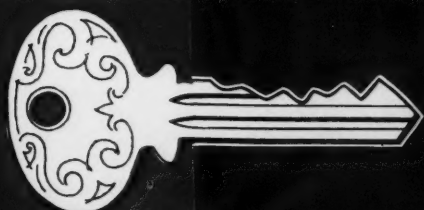
THOMAS McERLEAN, Chairman of the Board
LESTER I. NORTON, President
A. W. VOORHEES, Secretary

PROVISIONER PUBLICATIONS

The National Provisioner, The Daily Market & News Service, Purchasing Guide for the Meat Industry, American Miller and Processor, Feeds Illustrated, Consolidated Grain Milling Catalogs, Feeds Illustrated Daily, American Miller Daily, and Feed Trade Manual.

Published weekly at 15 West Huron St., Chicago, Ill., U.S.A., by The National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1960 by The National Provisioner, Inc. Trade mark registered in U.S. Patent Office. Second class postage paid at Chicago.

THE NATIONAL PROVISIONER, DECEMBER 24, 1960



here are your keys to

EFFICIENCY, YIELD AND PROFITS



PRESCO PICKLING SALT

The standard of curing excellence for over a quarter of a century.



PRESCO SEASONINGS

Superior seasonings that combine economy with efficacy—blended entirely from natural spices.



BOARS HEAD SUPER SEASONINGS

Superlative flavoring compounds that give your products taste appeal at its best.



PRESCO FLASH CURE

Fast, fast curing—reduces inventory, handling and labor costs—saves cooler space.



PRESCO CYCLACURE

Incorporates sodium cyclamate to provide a bacon product that has superior customer appeal—no darkening, charring or burnt residue.



PRESCO CHEMOCIDE PK

A sure-acting agent that extends shelf life of smoked meats up to 30 days in many instances by reducing greening, sliming, yeast and mold formation.



TECHNICAL INFORMATION

... that is readily available to our customers, providing them with highly competent advice and counsel in solving their day-to-day problems.

You'll find there's magic in **PRESCO PRODUCTS**—the magic of skill and experience that only a near century of scientific testing and research can provide.

PRESERVALINE
MANUFACTURING COMPANY

FLEMINGTON • NEW JERSEY

CANADIAN DISTRIBUTOR: Montour, Ltd., Montreal 12

HOME OF PRESCO PRODUCTS
Since 1877

STUN EASILY ELECTRICALLY

ED ARNOLD, plant manager, IDAHO MEAT PACKERS, INC., Caldwell, Idaho, SAYS:

"We have been using the Cervin Electric Stun-O-Slaughter.

"It is very efficient for stunning hogs. We think it is easier to operate—you don't have to use any restrainer."

STUN-O-SLAUGHTER* SENIOR—for all size plants. Used on calves, sheep, hogs, sows, boars.

"It Really Keeps 'em Down"

STUN-O-SLAUGHTER* STANDARD — for smaller plants. Used on hogs, boars and sows.

*Patent Pending

FOR HUMANE STUNNING OF CALVES, SHEEP, HOGS

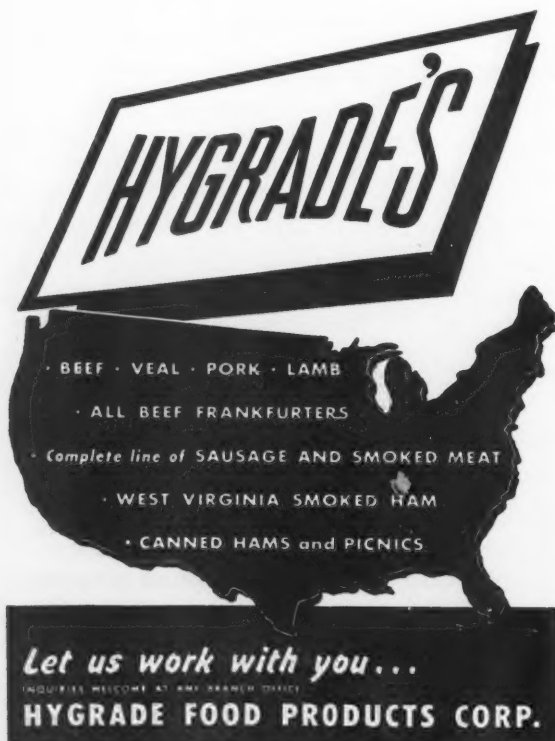
APPLY ANYWHERE—behind the ears, over the ears, ahead of the ears, over the eyes, right-angle to the head, either side of the head, etc., with **ONE QUICK TOUCH**

Write or Phone

CERVIN ELECTRIC MFG. CO.

5004N Xerxes Ave., South • Minneapolis 10, Minn.
WAlnut 7-7191-2-3

Largest exclusive manufacturers of electric stunning equipment since 1942



HYGRADE'S

- BEEF • VEAL • PORK • LAMB
- ALL BEEF FRANKFURTERS
- Complete line of SAUSAGE AND SMOKED MEAT
- WEST VIRGINIA SMOKED HAM
- CANNED HAMS and PICNICS

Let us work with you...

INQUIRIES WELCOME AT ANY BRANCH OFFICE

HYGRADE FOOD PRODUCTS CORP.

EXECUTIVE OFFICE: 2811 Michigan Ave., Detroit 16

A dvertisers INDEX

Allbright-Nell Co., The Third Cover	Griffith Laboratories, Inc., The Front Cover
Barliant & Co. 33	Ham Boiler Corporation .. 32
Cervin Electric Manufac- turing Co. 6	Hess, Watkins, Farrow & Company 34
Cincinnati Butchers' Sup- ply Company, The 7	Hygrade Food Products Corporation 6
Cudahy Packing Company, The 28	KVP Sutherland Paper Company 24
Dupps Company, The Fourth Cover	Preservaline Manufactur- ing Company 3
First Spice Mixing Company, Inc. 32	St. John & Co. 17
Ford Motor Company 8-9	Tee-Pak, Inc. 10
Globe Company, The Second Cover	Western Buyers 34
Goodyear Tire & Rubber Company, Inc. 3	Williams Patent Crusher & Pulverizer Co. 4

ADVERTISING DEPARTMENT

WILLIAM K. MURRAY, Advertising Manager
JOHN W. DUNNING B. W. WEBB
J. L. HOBSON
MARY JABSEN, Production Manager

New York Office
ROBERT T. WALKER GARDINER L. WINKLE
RICHARD E. PULLIAM
527 Madison Avenue (22) Tel. Eldorado 5-6663

Cleveland Office
C. W. REYNOLDS
3451 West Blvd. (11) Tel. Olympic 1-5367

Southeastern Representative: EDWARD M. BUCK
P. O. Box 171, St. Petersburg, Florida

West Coast Representatives: McDONALD-THOMPSON
Denver: 620 Sherman St., (3)
Los Angeles: 3727 W. 6th St., (5)
San Francisco: 625 Market St., (5)
Seattle: 1008 Western Ave., (4)



It's what's
INSIDE
that counts!

NEW!
ONLY 4 BOLTS



BOSS
No. 767 Patented

INTERLOCKING AGITATOR

NOW INSPECT ONLY 4 BOLTS INSTEAD OF 64!

These cast steel agitators are used in "BOSS" edible and inedible cookers—also in "BOSS" Fertilizer Dryers, Blood Cookers and Blood Dryers.

The patented cast steel agitators are machined to fit snugly on square shaft, and are locked in position by means of collars firmly gripping special shoulders cast integral with the agitator.

Only four bolts are needed to lock the entire agitator unit to the shaft. These bolts are used to hold two split collars, located below the center charging door, and may be welded in position.

Should an agitator break, it is only necessary to remove the center agitator, slide collars and agitators toward the center, replace broken agitator, return agitator and collars to center position and lock weld four new bolts.

Inspection for loose agitators is confined to regular examination of these four bolts. It is no longer necessary to manually inspect each and every agitator for loose bolts which will allow agitators to fall off and damage expensive equipment.

The agitator design is arranged so that when the cooker is operated counter clockwise, the curved style of the agitator blade discharges the entire contents of the cooker. All agitators are assembled in such a manner that the blades overlap and clean the entire inner surface of the shell.

This "BOSS" Patented agitator was designed to agitate more thoroughly and discharge more quickly than any other agitator.



7311

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

*Economy never came
in such a choice!*

NEW FORD TRUCKS FOR '61

619 new models! All engineered with one idea in mind . . . economy! New "Big Six" engine for 2-tonners plus five Cummins diesels for the new H-Series tractors expand the proven line of Ford engines to 18—with one just right for your job. Stronger frames, improved cabs and sheet metal, more reliable electrical systems and softer-acting springs are typical of the advances that mean greater day-to-day savings.

And . . . on all 1961 Ford Trucks, each part, except tires and tubes, is now warranted by your dealer against defects in material and workmanship for 12 months or 12,000 miles, whichever occurs first. The warranty does not apply, of course, to normal maintenance service or to the replacement in normal maintenance of parts such as filters, spark plugs and ignition points. See your Ford Dealer.



New! Heavies and Extra Heavies

Ford's Heavies and Extra Heavies are built for unprecedented durability! New 100,000-mile warranty on Super Duty V-8 gas engines is most liberal in the industry. On 401-, 477- and 534-cu. in. V-8's, Ford Dealers will replace any major engine part (including block, heads, crankshaft, bearings, valves, pistons, rings) found to be defective in materials and workmanship in normal on-highway use. Warranty covers full cost of replacement parts for 100,000 miles or 24 months, whichever occurs first . . . full labor costs for first year or 50,000 miles, sliding percentage scale thereafter.

NOW! CHOOSE FROM 7 NEW SERIES . . .

GVW'S UP TO 51,000 LB.—

GCW'S UP TO 76,800 LB.



FALCON



ECONOLINE



PARCEL



F-SERIES

C-SERIES

New! "Big Six" Engine

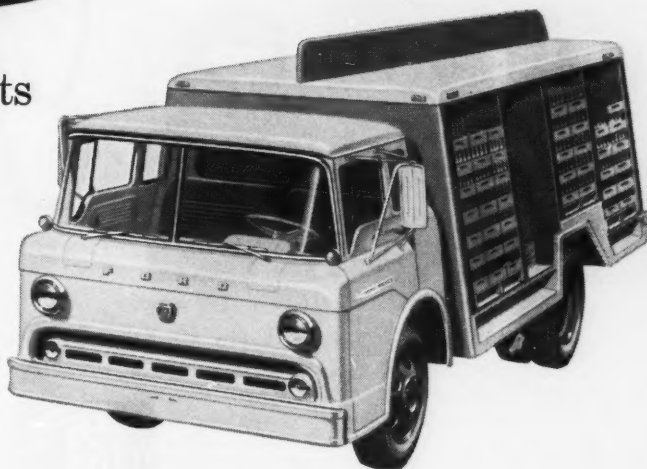
More power for America's savingest 2-tonners with a big 262-cu. in. Six, designed to give you the power of big displacement, the durability of heavy-duty construction, plus the gas economy of 6-cylinder design! Available early 1961. You also get improved riding comfort with new smoother-acting springs and a rugged front suspension that can give up to twice the tire life of other makes.



New! Space-Saving Tilts

Ford's popular Tilt Cab Series outsells all other makes and for good reason! Compact 82-inch BBC permits longer bodies for a given over-all length, and wide-track front axle makes it more maneuverable for congested area work. Simplified tilting mechanism exposes entire engine for money-saving ease of servicing. Ford offers the lowest-priced* tilt-cab model in the industry!

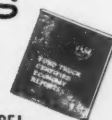
*Based on a comparison of latest available manufacturers' suggested retail delivered prices



FORD TRUCKS COST LESS

YOUR FORD DEALER'S "CERTIFIED ECONOMY BOOK" PROVES IT FOR SURE!

FORD DIVISION, *Ford Motor Company*



F-SERIES



C-SERIES



T-SERIES



H-SERIES

Season's



Greetings



Tee-Pak, Inc.

Chicago • San Francisco

Tee-Pak of Canada, Ltd.

• Tee-Pak International Co., Ltd.

THE NATIONAL PROVISIONER

December 24, 1960

VOLUME 143 NO. 26

On the Record

While the year's end is a good time to look ahead, it also is an appropriate occasion for glancing backward to see what has been accomplished during the last 12 months. For an editor, this means skimming over the files to single out a few of the most significant articles your magazine has published, and those news stories on which you were "fustest with the mostest."

Examination of the PROVISIONER's record shows that the following were some of the performance highlights in 1960:

January 9: An issue devoted to operating, equipment and legal aspects of preparing for humane slaughter.

January 16: Closed circuit TV used at Kingan's to coordinate flow of hogs over two slaughtering lines.

January 23: Hogs to packaged pork sausage in one working day.

February 20: A full and timely report on annual meeting of Meat Packers Council of Canada.

February 27: How southern firm uses CO₂ in sausage manufacturing.

March 5: A full and timely report on annual meeting of the Western States Meat Packers Association.

March 19: Description of Swift's continuous process for making frankfurts.

April 9: New preservative developed for use in sausage emulsion.

April 16: Scientists, government officials and others discuss meat industry's new problem: chemicals in food.

May 7: On-the-rail beef dressing improved by Patrick Cudahy.

May 14: Syrup metering, continuous stuffing and snap chilling in sausage manufacture.

May 14: Pre-slaughter tendering of beef; (November 26: Swift extending process to 24 plants).

May 21: Boning beef loins at a saving.

May 28: Unique and timely coverage of NIMPA's unique convention.

June 4: Pop-in-pan hamburger patties.

June 18: Novel cattle dressing line found at O'Neill's.

June 25: First publication anywhere of list of MID establishments slaughtering humanely.

July 9: Packer mayors give their cities business-like administration. (Thousands of reprints distributed by U. S. Chamber of Commerce.)

July 16: Unique waste treatment system used by Wilson & Co.

July 30: Demand for uniformity leading toward beef of future.

August 6: Fresh viewpoints on meat plant de-

[Continued on page 17]

News and Views

After Dipping 11 per cent in 1960 to a total of 88,700,000 head, pig production may rise 5 per cent in the spring of 1961 with the crop for that period amounting to around 49,500,000 head, the USDA crop reporting board said this weekend. The 1960 spring pig crop totaled 47,100,000 head, compared with 56,600,000 in 1959—a decrease of 17 per cent. The fall pig crop totaled 41,600,000 compared with 42,800,000 a year ago, a decrease of 3 per cent. The smaller spring crop was the result of a 15 per cent decrease in sows farrowing and a 2 per cent drop in pigs per litter. The smaller fall crop came as a result of a 3 per cent decrease in sows farrowing which more than offset a slight increase in pigs per litter.

[Continued on page 26]

Credit Management will be among the subjects discussed during the 15th annual meeting of the Western States Meat Packers Association at the Sheraton Palace Hotel, San Francisco, February 15-18. Other topics will include research progress, humane slaughter, MID developments and ideas, beef grading, the outlook for new by-product markets, new ideas in sausage and cured meat processing, and what the consumer thinks.

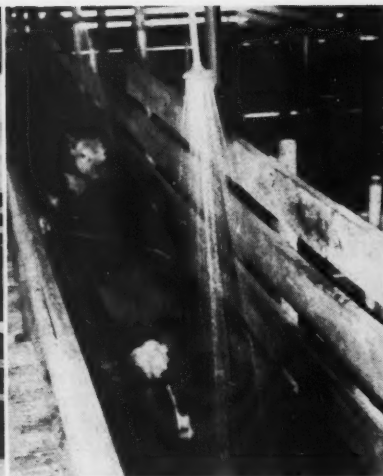
Humane Slaughter legislation, which is likely to be introduced in most states in 1961, has been advanced in Tennessee, Connecticut and Florida. A bill that will be introduced in the Tennessee general assembly by the Davidson County (Nashville) delegation was endorsed by Nashville area packers recently at a meeting with the legislators, representatives of the Tennessee Farm Bureau and State Department of Agriculture, and Fred Myers, executive director of The Humane Society of the United States. Myers told the group that humane slaughter equipment can be installed for as low as \$500 so "even small packers can easily afford to comply" with the proposed law. Eugene H. Holeman, superintendent of the division of foods, drugs and dairies, Tennessee Department of Agriculture, said that a survey of 42 large packers in the state revealed that all except one have obtained satisfactory results from humane methods.

Enactment of Connecticut legislation to require humane methods of livestock slaughter was recommended by the State Legislative Council to the 1961 legislature. Passage of a Florida act requiring the use of humane methods by plants selling meat to state agencies was approved by the Florida Independent Meat Packers Association at a recent meeting in Tampa. The Florida group, however, voted to oppose any penalty law. Six states now have humane slaughter laws.

President Of the Mississippi Independent Meat Packers Association for 1961 is Ralph D. Spencer of Central Packing Co., Hattiesburg, who was re-elected to the top post at the group's annual meeting in Jackson. Ernie Jenkins, Jackson Packing Co., Jackson, was elected vice president, and Dave Latham, Delta & Pine Land Co., Scott, was chosen as secretary-treasurer. Directors are E. E. Hicks, Bryan Brothers Packing Co., West Point; Todd Agnew, Mid-South Packers, Inc., Tupelo; Robert Vincent, Delta Packing Co., Ltd., Clarksdale; Nary Dedeaux, Dedeaux Packing Co., Inc., Gulfport; Ronald Shepherd, Owen Bros. Packing Co., Meridian, and Parker Chancellor, Capital Packing Co., Jackson. The MIMPA membership approved a proposal by the Alabama Meat Packers Association that the two state groups meet jointly in Birmingham in the latter part of January.



LIVESTOCK pens are equipped with sprays to help keep the animals cool.



CATTLE and hog chutes have overhead showers to calm animals.



CEILING-HIGH tiled walls and tiled area dividers are easy to keep clean.

Build Anew for Efficiency and Economy

ECONOMY and efficiency were reasons which swayed management of the Fineberg Packing Co., Memphis, Tenn., in the decision to build a new killing floor at the plant rather than to try and salvage and expand an older floor. After consulting with architect A. Stanley Knorth, the brother team of Ben and Dave Fineberg elected to construct a new killing floor and furnish it with the latest in dressing equipment. Several factors played a part in the decision:

1. The Finebergs were convinced that attempting to mate new equipment or new work space with old work space or old equipment would be more expensive than acquiring all new facilities, especially since MID inspection might be desired.

2. The older equipment, in itself, would be less productive than the need for expansion demanded.

3. Construction of an addition gave management an opportunity to consolidate operations on its own property. In the past, some of the operations, such as rendering, had been conducted on leased land.

Addition of the new combination cattle and hog killing department at the south end of the plant permitted the firm to continue to employ the old dressing floor until the changeover had been completed. Use of the older facilities were discontinued after shakedown of the new.

The plant's cooler capacity was also enlarged when the dressing floor was built.

WINDOWS AND BLOCK: The addition has a 25-ft. ceiling with natural light being admitted at the working floor level through steel sash windows and on the upper level above the dressing rail through glass block. The reasons for using

this combination, according to president Ben Fineberg, are that the opening and closing of windows at the high level would require special devices and maintenance would be difficult. The glass blocks require little maintenance and can be cleaned at the same time the walls are sanitized. Moreover, the warm moist air that rises in this area will not affect the glass block but, in time, would corrode the steel sash.

The sash windows on the working level, when used in conjunction with the turbine vents on the roof, provide air flow from the bottom to the top, which creates comfortable working conditions for employees during the warmer months.

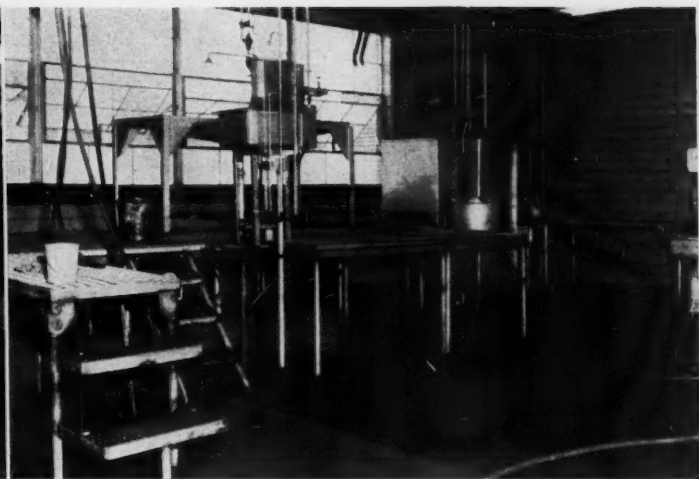
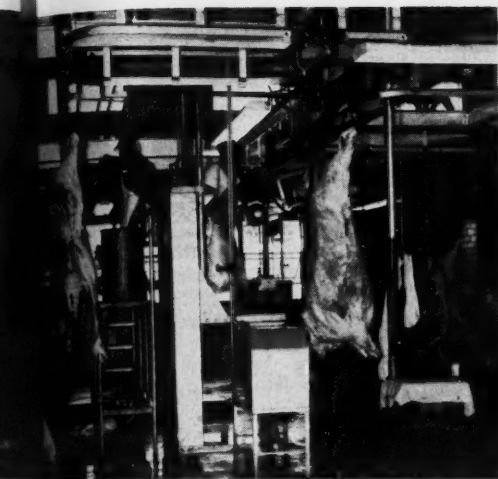
The high ceiling provides insulation against both heat and cold and, according to Ben Fineberg, no vapor can be seen over the hog scalding vat during cold weather. Employees working on electric motors and other machinery located above the killing area have plenty of head space, he notes.

The killing floor walls are tiled to ceiling height. Seven carloads of tile were used in building walls, area dividers and other facilities in the new structure.

SPRAYING HELPS: Management decided to rebuild the plant's livestock pens. The five modern pens have 100 x 100 ft. holding area along with a suspect pen and scale house. The pens are roofed with corrugated steel supported on steel beams and



UPPER LEVEL of the new killing department has large glass block wall areas to provide maximum amount of natural light for slaughtering operations.



HYDRAULIC platform aids splitter as carcass travels past the splitting and washing stations.

VISCERA and head inspection facilities for both hogs and calves are mounted on this working platform (note natural lighting).

are equipped with an overhead spray system. Separate chutes feed from the pens to the beef knocking and hog shackling pens. The chutes are equipped with shower heads for spraying the animals; not only does this wash some of the soil from them, but it tends to calm them. The cattle can be handled more easily and skin out better, says Ben Fineberg.

The main 60 ft. x 80 ft. dressing department is divided by means of walls and splash-height tile dividers into beef and hog sections. The beef section is a two-bed unit while the hog area, which also is used to dress calves, is rated at 70 head per hour. Hogs and calves are bled in the same area from which the hogs are switched to the vat-dropoff and the calves continue past the wash station to the gambrel transfer point.

The Boss hog cleaning equipment is mounted on steel legs and the dehairer is equipped with a throw-in and throw-out device.

After final inspection, hogs move past the scale and via a corridor into the 30 ft. x 25 ft. hot carcass cooler.

For beef splitting, the firm uses a LeFiell hydraulic platform with a hydraulic spreader. Employing a power saw suspended from a balancer, the splitter is able to divide the carcass faster and better than would be possible with the half- and full-hoist technique, observes Ben Fineberg. The saw makes a continuous pass through the bone and is not allowed to hang up and heat areas of the bone which would then lose their color more quickly.

The shrouded beef carcasses pass over the common rail scale and into the new hot carcass cooler which holds about 200 head. The main sales

cooler has room for about 600 head, which gives the plant a storage capacity of about 800 head.

The main cooler has an order assembly rail with a decline spur for the rounds. The beef orders are first assembled in the main cooler and then moved onto additional rail spurs in the order assembly room where smoked meats and sausage items are stored. With this handling system, the product is given maximum refrigeration protection since it remains in the 38°F. main beef sales cooler for the ribbing and assembly operations and is moved into the 45°F. order assembly cooler when needed for loading.

VISCERA: On the killing floor the viscera are moved in pan trucks to the paunch lift pan which discharges onto the Hantover workup table. The inedible material is pushed through a wall opening onto a chute that feeds a new Boss hasher-washer. Tripe is washed and scalded and placed on offal cages for move-

ment to the hot carcass cooler where it is drilled.

The 60 ft. x 20 ft. offal processing area is divided equally between the edible and inedible sections. The inedible room includes an alcove for paunch truck sterilization and a hog for reducing hard and condemned carcasses.

Both the hasher-washer and the hog discharge into a Boss blow tank from which the material is blown to one new and two old cookers. The blow tank and cookers are located in the basement of the addition which has ample room for storing the press cakes.

Product flow from the addition has been tied in with the older plant, partly through the employment of a connecting corridor which terminates near a trolley cleaning alcove equipped with a three-vat detergent system.

The beef and hog coolers feed into the combination cutting and boning room equipped with a dual-

TEXTURE of sausage product is being examined by Ben Fineberg, president; Juan Seiade, Griffith Laboratories, Inc., Mexico City; Geno Sanquiltonio, sausage foreman, and P. D. Bartholomew, regional manager of Griffith Laboratories, Inc., Birmingham, Ala.

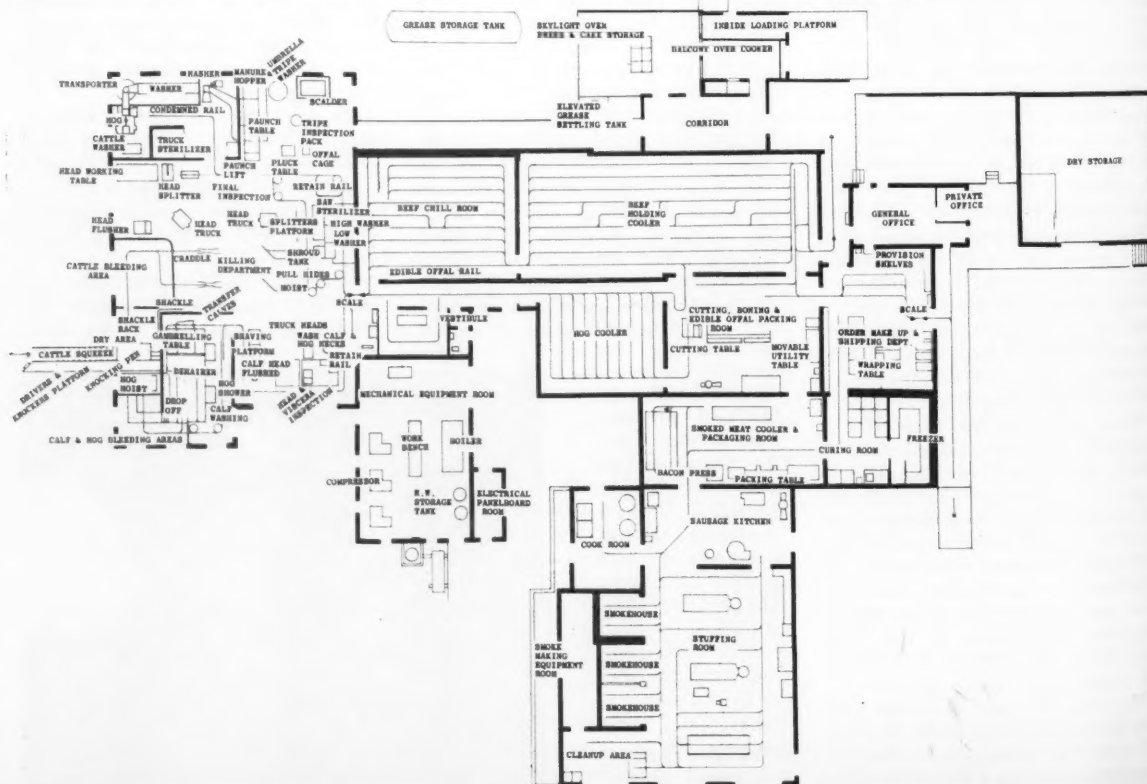


Smoke generating equipment is located at the rear of the smoke-



The firm packages frankfurts, sliced bacon and luncheon meats. Production is planned to provide sufficient inventory for proper chilling and no more. This keeps product at peak freshness and permits stor-

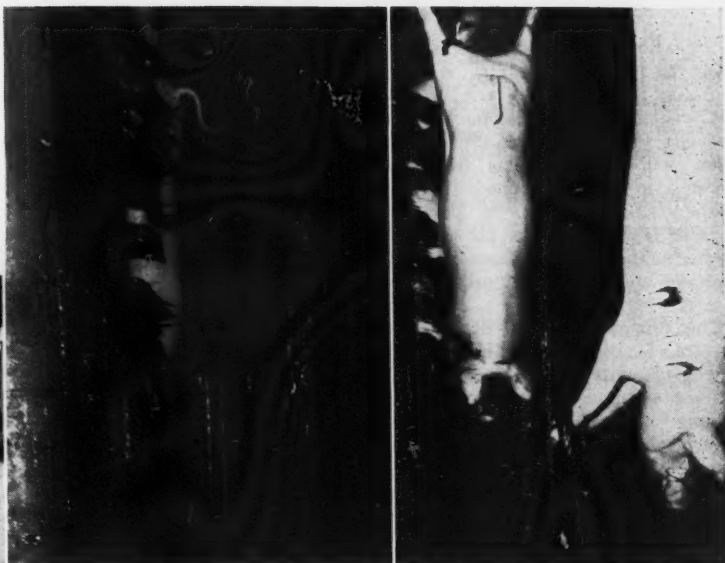
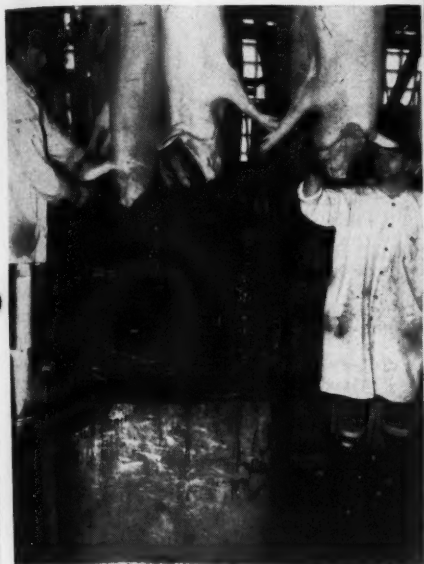
In the floor plan below the new dressing department addition is shown at the left. Carcasses are moved in a straight line from the dressing floor through the chill and holding coolers to the boning room or the loading dock. The dry storage building and loading dock are shown at the right in front of the general office, where management can keep an eye on this important phase of the business.



What's the Operation?



BELOW: Two employees, working with new stripping machine, perform entire resin stripping operation, including toe nail pulling and carcass infeeding.



ABOVE: Stripper bands turn carcass as they remove resin covering. Mechanical device was invented by three Reliable executives.

New Resin Stripping Unit Has 'Built-in' Flexibility

IN THE process of modifying plant facilities to expand its hog dressing capacity, the management at Reliable Packing Co., Chicago, took a second look at certain operations.

The operation that vexed the production management team of John Pinta, plant superintendent, and Fred Di Pasquale, superintendent of hog dressing, was resin stripping. While management felt that the depilating operation was essential to give its products maximum attractiveness because of the range in the size of hogs dressed, it also thought that the tasks involved could be improved considerably.

Pinta and Di Pasquale discussed the problem with John Peasley, plant engineer. Working together, the three designed a mechanical device that performs a greater part of the stripping operation. Most important, it performs the initial stripping, leaving a later touch-up task to one employee.

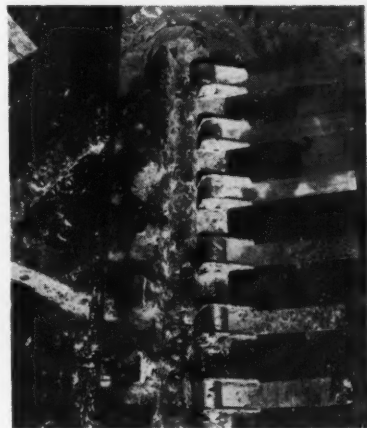
The hot resin from the back and belly of the hog has been removed and the entrapped moisture vented when the carcass arrives at this employee's station, making the assignment relatively pleasant.

Another advantage lies in the sys-

tem's flexibility to variance in kill rates and carcass sizes.

If the kill rate is down, there is only a minor loss in electrical power. The unit is constructed in such a way that it can strip the resin from large or small carcasses intermittently with no modification.

The device has been patented by



CLOSEUP of stripper bands shows how they are mounted to shaft. Band curl both anchors and provides additional flex to bands as they clean.

its three inventors, Peasley, Pinta and Di Pasquale.

The new stripper consists of two shafts, each of which is equipped with 60 blue spring steel bands. These bands, which are mounted to the shafts, are 16 in. long and 2 in. wide. The two shafts are rotated by a single 3-hp. motor through a variable speed drive.

The firm's dressing line is rated at 360 butcher-type hogs per hour. As the resin-covered hogs pass between the two shafts, which are set 30 in. apart, the steel bands strip the covering from the carcass.

The nature of the resin aids the operation since small pieces of resin clinging to the band act as an adhesive in making contact with and pulling off the resin that may remain on the carcass. Yet the weight and the warmth of the resin, which is heated to 275° F., enable it to fall to the bottom of the steam coil heated and sloped drain pan feeding into the makeup tank. The rotating bands turn the hog, insuring a complete pull-through on the stripping and removing sheets of the resin.

The stripper cleans about 95 per cent of resin from the carcass.

At the Reliable plant, the stripped

carcasses are conveyed to an employee who cleans the few remaining spots and also pulls any toe nails that may remain.

The next employee cleans the eye and ear wells, checking the critical head section, and feeds the carcasses into the main dressing rail in proper sequence. This is done to achieve a work balance for the rest of the butchering operations on small or large hogs that come on the line intermittently.

The unit has given excellent service and requires only periodic replacement of springs, claims Peasley. On the average, springs need to be replaced about once every two months. In this period of time, the metal snaps from fatigue. Replacements are made quickly because the shaft end of the stripper band is looped and anchored to the shaft with simple spread-type cotter pins.



CHECKING dressing floor layout for new resin stripper's location are John Peasley (left), plant engineer, and Fred Di Pasquale, hog dressing superintendent for Chicago packer.

The ends are curled into a multi-leaf loop that adds flex to the stripper bands as they clean the hogs.

Hygrade Sales, Tonnage Rise but Profit Declines

Net earnings of Hygrade Food Products Corp., Detroit, declined to \$2,528,141, or \$3.54 a share, in the fiscal year ended October 29, 1960, from \$2,711,418, or \$4.50 a share, in the previous year despite higher dollar sales and tonnage, Hugo Slotkin, president



HUGO SLOTKIN

and chairman of the board, revealed in the company's annual report to shareholders.

Net sales for fiscal 1960 amounted to \$417,000,845, against \$414,216,351 in the 1959 year, he said. Tonnage sold during 1960 was 7 per cent greater than the 1959 figure.

"Results for the second half of the year did not live up to expectations," Slotkin explained. "Early last spring the Department of Agriculture predicted that hog receipts would taper off sharply for the balance of the fiscal year. However, receipts were maintained at a higher level than predicted and our fresh meat results suffered because of this. Our beef department margins were unsatisfactory during the year. Earnings for our second half of the year on manufactured and processed meats are normally profitable, but this year due to heavier stocks of inventory in the nation our results in these departments did not match the past."

Hygrade's natural casing business was strengthened during the year by the acquisition of the capital stock

of Berth. Levi & Co., Inc., Chicago, and its subsidiaries in exchange for Hygrade stock, Slotkin reported. "This acquisition permits us to have greater access to raw material which is important," he explained.

The company also acquired a number of country livestock buying points, a beef slaughtering plant at Postville, Ia., and a meat processing plant at Bloomington, Ill., Slotkin continued. Hygrade disposed of its capital stock in J. & T. Sinclair & Co., Ltd., and its two affiliated companies, operating plants in Northern Ireland.

During the year, the company generally established the use of the Hygrade brand at all major plants, replacing brand names of subsidiary companies or divisions. "While this change was expensive," Slotkin commented, "it was felt this expenditure was important because of the advantages of national advertising, supply purchases and inter-company relationships."

In addition to completing its program of installing humane slaughtering facilities in all its killing plants during the year, Slotkin said, Hygrade continued the further merchandization of facilities and methods to reduce costs of operation and to increase production.

Oil Chemists' 1961 Course

"Newer Lipid Analysis" will be the subject of the 1961 short course sponsored by the American Oil Chemists' Society, Chicago, with dates and place to be released at a later time, the society announced.

Pleased With Year, Tobin Pays Christmas Dividend

Tobin Packing Co., Inc., Rochester, N. Y., paid a special Christmas dividend of 10¢ per common share on December 15. Robert B. Hunter, treasurer, said the dividend brought the company's total cash payments to shareholders to 90¢ per share for the 1960 calendar year. In addition, a 2 per cent stock dividend was paid last April 1.

Frederick M. Tobin, company president, commented: "We are very pleased that again this year our sales and earnings have enabled us to declare a special dividend payable during the Christmas season. The concept of a special dividend at this time of year began with Tobin five years ago and we are gratified that it has been possible to offer this extra dividend every year since that time. Sales volume in 1960 has been excellent and acceptance of our products in the many new territories that we have opened in the past 12 months has been very encouraging."

Here Are Dates for Next Three NIMPA Conventions

The board of directors of the National Independent Meat Packers Association has ratified the proposed dates of May 9, 10 and 11 for the association's 1963 annual meeting, which will take place at the Palmer House, Chicago.

The 1961 convention also will be at Chicago's Palmer House on April 13-15, and the 1962 annual meeting will be May 16-19 at the Americana, Bal Harbour (Miami Beach), Fla.

The sale of booths and hospitality rooms for the 1961 annual meeting is far ahead of the comparable period last year, according to John A. Killick, NIMPA executive secretary. One regional meeting of the association remains before the national convention. The southwest division meeting is scheduled for February 3-4 at the Statler Hilton Hotel, Dallas.

UCLA Engineering Meeting

Plant managers and industrial engineers will discuss the latest practices and research developments in their fields at the 13th annual meeting of the Industrial Engineering Institute, February 3-4, at Schoenberg Hall on the campus of the University of California (Los Angeles). Discussion topics will deal with factors in both human and machine production and future development of operations research.

Cowmen to Hear Swift's Goeser and P. & S. Chief

A partial list of speakers for the 64th annual convention of the American National Cattlemen's Association, set for January 25-28 in Salt



P. A. GOESER



H. J. DOGGETT

Lake City, Utah, has been released by C. W. McMillan, executive vice president of the association.

The speakers include Paul A. Goeser, head of the fresh meats division, research laboratory, Swift & Company, Chicago; Howard J. Doggett, director of the Packers and Stockyards Division, Agricultural Marketing Service, U. S. Department of Agriculture; Irving R. Glass, executive vice president, Tanners' Council of America, New York City, and Glenn Curtis, vice president, Independent Grocers' Alliance, with headquarters in Chicago.

On the Record

[Continued from page 11]

sign; prize-winning plans by architecture students.

August 13: How MID label control works.

August 20, 27 and September 3, 10 and 17: The status of state meat inspection.

August 27: A full and timely report on Tex-IMPA's annual convention in Houston.

September 3: Swift finds waste treatment by ponding is low in cost.

September 3: Kahn supervisors always in touch with headquarters.

September 10: Can-Pak's stall for humane kosher slaughter.

September 17: Conveyorized beef dressing bed.

October 1: A full and timely report on annual convention of American Meat Institute.

October 8: Kidney removal from fat knob made easy.

October 29: What happened at meat section meeting of National Safety Congress.

November 5: Report on National Swine Industry Conference.

November 12: Hotel and restaurant meat purveyors hold annual meeting.

November 19: Coverage of talks and discussion at industrywide ANCA beef grading conference.

November 26: A timely report on convention of National Renderers Association.

December 3: New concepts in handling and loading beef.

December 10: Development of a prize-winning package design.

Auction Marketmen Plan Trade Area Development

Plans to establish and develop each nationally certified livestock market as a key industry of its trade area highlighted the 1960 industry trade association assembly in Kansas City, Mo. The assembly is the annual meeting of the governing bodies of the National Association of Livestock Auction Markets, public market business trade organization located in Kansas City.

Cecil Ward, Gainesville, Tex., was inaugurated as president of the group for 1961. He called for active and aggressive livestock marketing leadership by nationally certified market owners and full application of their marketing services to transform agriculture of their trade areas into an expanding, healthy, rising business. A levy of additional funds was made to extend the industry services of the association to advance the competitive position of each qualifying market.

No other stuffer...at ANY price can equal the

ST. JOHN #2015 CONTINUOUS STUFFER

5000 lbs. of HOT DOGS
PER HOUR!

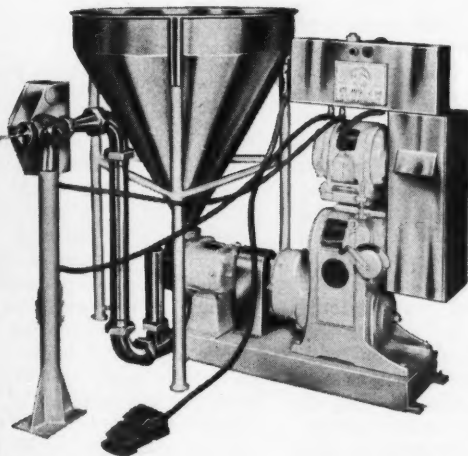
COMPLETE, Ready for installation

\$4,225⁰⁰

Write, wire, phone

ST. JOHN & CO.

5800 S. Damen Ave., Chicago 36, Illinois



Generation, Constituents, Deposition Discussed at Conference in Poland

By George D. Wilson
Chief of AMIF Division of
Food Technology

Information of widespread interest relating to smoke generation and the deposition of smoke on meat and fish products during processing, developed in studies conducted by scientists in several countries, was discussed at an international conference held on November 15 to 19 at the Politechnika Gdanska (University of Danzig) in Gdansk, Poland. The conference was attended by approximately 30 scientists from 10 countries, including the writer and Dr. E. W. Kielsmeier of Oscar Mayer & Co. from the United States. Interest in such a conference was sparked initially by Dr. D. J. Tilgner of the Politechnika Gdanska, who served as conference general chairman. Dr. Tilgner and his staff have been especially active in the area of smoke research and have contributed greatly to present knowledge of the smoking process.

Formal presentations and discussions at the conference encompassed both fundamental scientific and practical aspects of smoke generation and the chemical and physical nature of smoke as it is deposited on meat and fish products. A summary of observations and of the information presented should be of general interest.

With some notable exceptions, most plants in Europe rely on natural draft houses for processing products. There is a full recognition that this is an archaic procedure and the Europeans are making a determined effort to improve their procedures. Whereas the primary emphasis in the United States has been to improve the heat processing procedures through the use of air-conditioned units, the first concern of the European countries appears to be that of the quantity and quality of smoke deposited on their products. Accordingly, most of their research effort has been directed toward a fuller understanding of the smoke generation process and of the chemical composition of the smoke itself.

ANALYSIS: Methods have been

devised in some laboratories for separating and controlling the decomposition and oxidation phases of smoke production in both sawdust and friction type generators. In this manner, the composition of the smoke can be controlled and changed within certain limits. Other laboratories have concentrated on the analysis of smoke and the influence of certain constituents on the flavor of the product. These analyses indicate that smoke contains approximately 250 known chemicals. The application of a few of the more common of these to a product has been found not to produce an acceptable flavor, and the importance of minor constituents of smoke is thus indicated.

Continuous smoking chambers, employing both electrostatic smoking and conventional smoking procedures, have been installed in East and West Germany for the processing of fish. Further refinements are being incorporated into these units but they represent a major advance in the smoking of this product.

A liquid smoke is being used commercially in Russia for the smoking of fish. In absorbing the smoke constituents in water the recognized carcinogens, i.e., 3,4 benzpyrene, are removed. Small animal toxicity tests on the liquid smoke have been in progress for two years and apparently demonstrate that the product has no adverse effect under the test conditions. The limitation of the commercial product is the slight tarry flavor which is imparted on some products. This off-flavor is minimized by the combined use of liquid smoke and conventional smoking.

Considerable dissatisfaction with present smoking methods was expressed by representatives from all countries. There was general agreement that improvement of present procedures will depend upon a more thorough knowledge of smoke flavor and means of imparting it to products. It would appear that the ultimate solution to the problem of

• This summary by a member of the staff of the American Meat Institute Foundation is typical of the intermittent special reports prepared specifically for the purpose of keeping Foundation members informed with regard to current research and other subjects of interest.

smoke application lies in the development of a synthetic liquid smoke of a satisfactory sensoric quality which could be produced under controlled conditions.

SMOKE GENERATION: The generation of smoke divides itself into a destruction phase and an oxidative phase. Research reported at this meeting made it clear that some degree of control must be exercised over these two phases if the conditions of smoke generation are to be defined. Methods for controlling smoke generation have been devised at both the Torry Research Station in Aberdeen, Scotland, and the Politechnical Institute in Gdansk. A laboratory, two-stage smoke generator was demonstrated by the Gdansk group. In the initial stage of smoke generation by this experimental process, the wood is decomposed in a stream of hot inert gas introduced into the chamber at temperatures up to 400°C. In the second stage, a controlled amount of heated air is introduced to control the oxidation step. Smoke from the generator is condensed and trapped for analysis.

With this laboratory unit, variations in the destruction temperature, oxidative temperature and air volume have been studied in relation to the chemical and sensoric properties.

The work at Gdansk may be summarized as indicating that a destruction temperature of 350° to 400°C. (662-752°F.), an oxidation temperature of 200° to 250°C. (392-482°F.), and an air volume eight times that required for complete oxidation represent the most desirable conditions for producing good quality smoke. Evidence was also presented to show that 3, 4 benzpyrene and 1, 2, 5, 6 dibenzanthracene are not present in smoke generated below a destruction temperature of 400°C. and an oxidative temperature of 375°C.

Basic information from such studies has been applied by the Torry Research Station group in the patented design of a smoke generator. In this unit, carefully screened fine sawdust is fed into the combustion zone through a central cone and

air is introduced around the cone at 350°C. Above the point of initial combustion, the generator is funnel shaped to provide air velocity 22 times greater at the base than at the top. From the top of the cone the smoke-laden air is swept into a cyclone separator to remove ash particles and then taken into the smoke kiln or smokehouse. The entire generator is thermostatically controlled and along with air velocity may be altered to change the character of the smoke. Further details regarding the construction and operation of the generator are reported in *Food Manufacture* 35:417-419 (1960).

Results of using sawdust of various moisture levels in smouldering type generators were discussed. When the moisture level of the sawdust is increased, the combustion temperature is reduced proportionately and higher levels of acids and probably aldehydes, ketones and carboxylic acids are produced in the smoke. Low moisture level (10-15 per cent) generally produces a higher temperature and a greater quantity of phenols. The optimal moisture level was found under experimental conditions to be 25 to 35 per cent.

Russian scientists have developed and are making rather extensive commercial use of a liquid smoke preparation which is applied as a spray or dip. The generated smoke is condensed and collected and the tarry substances are removed. The resulting liquid is diluted with six to 10 parts of water prior to use. Because the commonly recognized carcinogenic compounds are insoluble in the diluted smoke they are readily separated. The reported analysis of the diluted liquid smoke indicated only a slightly greater concentration of volatile acids than phenols. Total acids were approximately twice the level of volatile acids. Ethers and aldehydes and ketones were present at about 10 per cent of the level of phenols. The solution of liquid smoke was free of 3, 4 benzpyrene.

Toxicological studies involving both feeding tests and topical application on rats have been underway for the past two years with apparent favorable results, but no data were immediately available. While this preparation has been used as the only source of smoke flavor, many plants find that the use of a liquid smoke followed by conventional smoking produces the most acceptable product.

SMOKE DEPOSITION: The research teams at the Torrey laboratory and the Polytechnical Institute have investigated the physical and

chemical nature of smoke as it is deposited on the product. These studies indicate that the smoke cloud consists of a vapor phase and a light scattering particle phase. Smoke deposition on the product is visualized as a vapor scrubbing process. Their experiments show that when the particle phase is removed electrostatically the vapor phase produces the same flavor and odor as produced by the total smoke. It might be interjected at this point that this appears to offer opportunities for changes in the smoking process of artificially colored sausage and could be looked upon as a means of essentially eliminating the accumulation of tars, which is so bothersome and hazardous in the smokehouse.

The research indicates that not more than 5 per cent of the flavor of smoked products is derived from the particle phase. In the smoke cloud there is a direct relationship between the mass concentration of the particles or droplets and the mass concentration of the gas phase. Because of this relationship, the optical density of smoke is regarded as an indirect index of the vapor phase but not a critical measure of smoking conditions.

A number of laboratories have

experimented with electrostatic deposition of smoke but have not found it to be generally satisfactory. There are, however, commercial installations of electrostatic precipitators in continuous processing operations in East and West Germany. The latter group has found it advantageous to use conventional smoking in conjunction with employment of the electrostatic unit.

SMOKE FLAVOR: It was recognized that knowledge of the chemical nature of smoke flavor is incomplete. Methods are available for measuring the predominant constituents of smoke but some precautions are required in interpreting the results of such analysis. For example, methods for phenols are frequently based on a fraction of the total phenols present and it ultimately may be revealed that the ratio between types of phenols is of considerable importance. Similarly, the conditions of sampling and analysis for carbonyl compounds should be clearly defined because these compounds undergo condensation very readily under acid conditions and elevated temperatures. Because of the absence of standardization in this area, a committee was established to study the problem and to provide some consistency and direction in the performance of this type of investigation.

Your Name and Address

on a 3¢ postcard

will bring you

10 DAYS FREE TRIAL

SERVICE of

"THE YELLOW SHEET"

Prove to yourself that an accurate, comprehensive report on going prices on most every type of meat and by-product will increase your profits.

MAIL YOUR CARD TODAY!

DAILY MARKET AND NEWS SERVICE

"The Yellow Sheet"

15 W. Huron St. Chicago 10

Oregon Inspection Shift Wouldn't Affect Meat

A proposed reorganization of the Oregon State Agriculture Department, approved by the State Board of Agriculture for submission to the governor, would lump all food inspection, with the exception of meat, into one division.

Department director James Short said he wants to integrate inspection of such foods as eggs, bakery products, carbonated beverages, milk and ice cream. Meat must remain separate because state regulations require that a veterinarian have the final word on whether a carcass is wholesome, he pointed out.

'Roundup of Beef Cookery'

"Roundup of Beef Cookery," edited by Demetria Taylor, home economics editor of *Parade* magazine and author of other cookbooks, has just been published by Sterling Publishing Co., New York. This collection of 400 favorite beef recipes is the result of a special project of the American National CowBelles, Inc., the service and social organization of ranch women. The 200-page book is available for \$3.95, postpaid, from Box 1005, Porterville, Cal.

ALL MEAT . . . output, exports, imports, stocks

Meat Production Down Sharply Last Week

Production of meat under federal inspection fell off sharply in the week ended December 17 to 427,000,000 lbs. after reaching its highest level in about 11 months during the previous week. However, with hog slaughter far behind numbers last year, meat production last week lagged below the 1959 volume of 434,000,000 lbs. for the same December period. Slaughter of the two larger sources of meat, cattle and hogs, fell sharply for the week, with cattle kill holding about an 11 per cent edge over the kill a year ago. Hog slaughter, meanwhile, numbered 245,000 head smaller than last year. Estimated slaughter and meat production by classes appear below as follows:

Week Ended	BEEF		PORK	
	Number	Production	(Excl. lard)	Production
	M's	Mil. lbs.	M's	Mil. lbs.
Dec. 17, 1960	375	223.1	1,290	180.1
Dec. 10, 1960	405	241.0	1,465	206.3
Dec. 19, 1959	339	202.8	1,535	209.2

Week Ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD.
	Number	Production	Number	Production	
	M's	Mil. lbs.	M's	Mil. lbs.	Mil. lbs.
Dec. 17, 1960	115	12.5	240	11.5	427
Dec. 10, 1960	115	12.5	285	13.7	474
Dec. 19, 1959	103	11.3	225	10.9	434

1950-60 HIGH WEEK'S KILL: Cattle, 462,118; Hogs, 1,859,215; Calves, 200,555; Sheep and Lambs, 369,561.
1950-60 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHT AND YIELD (LBS.)

Week Ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
Dec. 17, 1960	1,035	595	245	140
Dec. 10, 1960	1,035	595	247	141
Dec. 19, 1959	1,042	598	240	136

Week Ended	CALVES		SHEEP AND LAMBS		LARD PROD.	
	Live	Dressed	Live	Dressed	Per cwt.	Mil. lbs.
Dec. 17, 1960	195	109	100	48	—	39.8
Dec. 10, 1960	195	109	100	48	—	45.2
Dec. 19, 1959	193	110	100	48	12.6	46.5

Meat Begins Its Movement Into Cold Storage; Beef Stocks Decrease, Pork Stocks Rise In November

MEAT appears to have begun its seasonal movement into storage. Total volume of all meats in cold storage on November 30 at 410,465,000 lbs. was up by about 9,000,000 lbs. from 401,505,000 lbs. at the close of October. The November accumulation last year amounted to about

46,000,000 lbs. The gain last month was mostly in pork as beef inventories were down by about 4,000,000 lbs. The November, 1959, change in beef holdings was an increase of about 5,000,000 lbs.

Closing November meat inventories were considerably smaller

than last year's 476,896,000 lbs. at the date and about 53,000,000 lbs. below the five-year 1955-59 average.

Reversing the trend of the last few months, beef holdings decreased in November to close out the period at 167,657,000 lbs. This volume represented a decrease from 171,971,000 lbs. a month before and a drop of about 10,000,000 lbs. from closing November, 1959, stocks of 177,221,000 lbs. despite a larger output this year.

Rising by about 10,000,000 lbs. during November, pork inventories totaled 154,677,000 at the close of the month compared with 223,830,000 lbs. a year earlier and the five-year average of 225,455,000 lbs. Bellies accounted for a large part of the total pork accumulation.

If There Is A Better Grading System, USDA Wants To Know

"If anyone, producer, packer or other has a better marketing method than the present system, we'd be glad to hear about it," Francis Lee, chief of the USDA's meat grading branch, informed members attending the 42nd annual convention of the Farm Bureau's livestock department in Berkeley, Cal. His statement was in answer to earlier criticism of excessive fat in meat to achieve added marbling.

"There are many problems in grading other than marbling," said Lee. "We have been using the present system since 1926 and marbling in our present standard, as far as we know, is only one of the better indications of quality."

Both Lee and J. E. Meyer, chairman of the animal husbandry department, University of California, spoke out on dual grading. They pointed out that dual grading gives a "double check" on the grading of an animal, one before and one after slaughter.

Using the weight gain of the carcass, Meyer said, eliminated any chance of off-guessing in grading of the live animal. Lee pointed out that dual grading is not being proposed by the USDA as an amendment to the grading standards, but that it has been studied for some time.

He said that measurement of the eye at the 12th and 13th rib, measurement of fat, size of carcass and fat of the kidney in group yields have been considered a better and more accurate method of determining grade. "We find we can be accurate and fast in determining grades in this manner," Lee said.

U.S. COLD STORAGE MEAT STOCKS, NOVEMBER 30, 1960

	Nov. 30	Oct. 31	Nov. 30	Nov. 30
	1,000 lbs.	1,000 lbs.	1,000 lbs.	1955-59
Beef:				1,000 lbs.
Frozen	156,696	161,677	166,761	155,331
In cure and cured	10,961	10,294	10,460	10,438
Total beef	167,657	171,971	177,221	165,769
Pork, frozen:				
Picnics	5,291	4,003	7,335	*
Hams	34,737	40,079	38,596	*
Bellies	19,430	15,828	42,393	*
Other pork	53,000	48,757	85,302	*
Total frozen pork	112,458	108,667	173,626	153,984
Pork, in cure and cured:				
D.S. bellies	6,999	3,554	9,036	*
Other D.S. pork	5,741	4,456	6,582	*
Other cure pork	29,479	27,257	34,586	*
Total cure pork	42,219	35,267	50,204	71,471
Total all pork	154,677	143,934	223,830	225,455
Other meats:				
Veal, frozen	12,776	10,768	8,913	13,556
Lamb and mutton, frozen	12,139	12,286	12,524	9,623
Canned meats in cooler	63,216	62,546	54,308	48,524
Total, all meats	410,465	401,505	476,896	462,927

On Nov. 30, 1960, the government held in cold storage outside of processors' hands, 2,483,000 lbs. of beef and 1,941,000 lbs. of pork. *Not reported separately prior to 1957.

PROCESSED MEATS . . . SUPPLIES

October Meat Production Below Last Year

With hog slaughter running below last year, total meat production in October slid below volume for the same month last year. Aggregate volume of meat produced in commercial slaughter plants in October at 2,311,000,000 lbs. was about 4 per cent smaller than last year's 2,402,000,000 lbs. for the same month. The decrease in pork more than offset increases in production of all other meats. The year total of 22,428,000,000 lbs., however, held a fair edge over last year's volume of 21,343,000,000 lbs. produced in October.

Cattle slaughter for the month and year continued to hold a commanding lead over last year, with an October count of 2,238,900 head as against 2,086,000 a year ago and a 10-month total of 21,029,900 head against 19,032,200 last year. The 10-month hog kill, meanwhile, fell below the 1959 count of 65,850,300 head. Estimated commercial livestock slaughter and meat production by classes appear below as follows:

	Cattle		Calves		Hogs		Sheep & Lambs	
	1960	1959	1960	1959	1960	1959	1960	1959
Jan.	2,031.0	1,914.7	647.2	666.4	7,779.7	7,028.4	1,376.2	1,458.9
Feb.	1,858.4	1,616.5	610.6	591.7	7,008.5	6,717.9	1,195.4	1,187.4
Mar.	2,063.7	1,760.3	742.9	672.1	7,340.2	6,817.5	1,217.5	1,275.5
Apr.	1,855.0	1,892.0	599.4	631.2	6,588.1	6,696.1	1,202.9	1,230.5
May	2,085.7	1,839.9	578.7	545.4	6,506.1	5,900.5	1,263.0	1,143.1
June	2,196.7	1,926.8	624.9	564.2	6,097.4	5,843.4	1,311.1	1,194.4
July	2,064.7	2,035.0	605.0	599.6	5,173.1	6,154.8	1,220.8	1,261.9
Aug.	2,328.5	1,896.9	736.3	589.7	6,207.6	5,914.2	1,413.8	1,156.6
Sept.	2,307.3	2,064.1	813.0	692.5	6,217.9	6,930.3	1,506.7	1,358.7
Oct.	2,238.9	2,086.0	802.0	748.3	6,452.3	7,845.4	1,525.4	1,376.2
Nov.		1,899.4		681.1		7,472.8		1,211.8
Dec.		1,998.9		701.0		8,258.8		1,324.9
Jan.-Oct.	21,029.9	19,032.2	6,760.0	6,301.1	65,371.6	65,850.3	13,282.3	12,643.2

	Beef		Veal		Pork		L & M		Totals		Lard	
	1960	1959	1960	1959	1960	1959	1960	1959	1960	1959	1960	1959
Jan.	1,192	1,127	78	75	1,054	965	68	74	2,392	2,241	239	228
Feb.	1,086	946	72	67	940	907	60	60	2,158	1,980	203	208
Mar.	1,197	1,029	83	73	980	918	61	64	2,322	2,084	223	216
Apr.	1,064	1,099	75	73	909	920	59	61	2,107	2,153	202	219
May	1,194	1,071	76	70	904	823	61	54	2,240	2,018	203	201
June	1,244	1,109	85	76	852	825	60	54	2,241	2,064	198	186
July	1,163	1,166	85	80	723	842	57	57	2,028	2,145	166	206
Aug.	1,304	1,083	99	76	849	792	65	52	2,317	2,003	192	184
Sept.	1,295	1,177	102	87	845	926	68	63	2,310	2,253	186	208
Oct.	1,259	1,186	98	92	884	1,060	70	64	2,311	2,402	192	238
Nov.		1,080		80		1,028		57		2,245		235
Dec.		1,160		80		1,125		64		2,429		268
Jan.-Oct.	12,003	10,993	853	769	8,943	8,978	629	603	22,428	21,343	2,004	2,106

January-October Meat Food Canning Above Last Year

Canning of meat products, excluding soups, under federal inspection in the first 10 months of this year ran slightly above volume last year, according to American Meat Institute calculations (four-week October production was added to AMI data to arrive at the 10-month total). Inspected canners turned out an aggregate of 1,435,500,000 lbs. of meat products compared with 1,373,200,000 lbs. last year.

Canning of luncheon meat at 241,800,000 lbs., compared with 245,700,000 lbs. last year, was the only one of the larger-volume items to show a decrease. Canned hams totaled about 248,200,000 lbs. for about a 12 per cent gain over last year's 10-month volume of 220,700,000 lbs. Volume of chili con carne rose to 117,900,000 lbs. from 112,400,000 lbs. last year.

Canners put up 39,200,000 lbs. of canned beef, meat and gravy for a sharp percentage increase over the January-October volume of 29,600,000 lbs. in 1959.

Lamb Plentiful In January

The U.S. Department of Agriculture listed lamb in its group of plentiful foods for January. The USDA based the statement on the larger number of sheep and lambs on feed for slaughter.

DOMESTIC SAUSAGE

Pork sausage, bulk (f.o.b. Chgo.)	
in 1-lb. roll	32 @ 37
Pork sausage, sheep casing,	
in 1-lb. package	55 @ 61
Frank's, sheep casing,	
in 1-lb. package	61 @ 68
Frank's, skinless	46 @ 51
Bologna, ring, bulk	46 1/2 @ 56
Bologna, a.c., bulk	38 @ 41
Smoked liver, a.c., bulk	36 @ 45
Polish sausage, self-	
service pack	61 @ 72
Smoked liver, a.c., bulk	32 @ 57
New Eng. lunch spec.	63 @ 69
Other loaf, bulk	47 1/2 @ 53
Blood and tongue, n.c.	49 1/2 @ 69
Blood, tongue, a.c.	45 1/2 @ 66 1/2
Pepper loaf, bulk	50 1/2 @ 67
Pickle & pimento loaf	44 1/2 @ 53
Bologna, a.c., sliced (deliv'd)	
4-7-oz. pack, doz.	2.65 @ 3.60
New Eng. lunch spec.,	
sliced, 6-7-oz., doz.	4.05 @ 4.92
Other loaf,	
sliced, 6-7-oz., doz.	3.00 @ 3.84
P.L. sliced, 6-oz., doz.	2.85 @ 4.80
PAP loaf, sliced,	
6-7-oz., dozen	2.85 @ 3.60

DRY SAUSAGE

(Sliced, 6-oz. pack, f.o.b., Chgo.)	
Cervelat, hog buns	1.04 @ 1.06
Thuringer	60 @ 62
Garmer	87 @ 89
Miteler	84 @ 86
Salami, B.C.	96 @ 98
Salami, Genoa style	1.06 @ 1.10
Salami, cooked	51 @ 53
Pepperoni	87 @ 89
Schlong	99 @ 1.01
Goldberg	88 @ 90
Mortadella	60 @ 62

CHGO. WHOLESALE

SMOKED MEATS	
Wednesday, Dec. 21, 1960	
Hams, to-be-cooked,	(av.)
14/16, wrapped	54
Hams, fully cooked,	
14/16, wrapped	55
Hams, to-be-cooked,	
16/18, wrapped	51
Hams, fully cooked,	
16/18, wrapped	52
Bacon, fancy, de-rind,	
8/10 lbs., wrapped	47
Bacon, fancy sq. cut, seed-	
less, 10/12 lbs., wrapped	43
Bacon, No. 1, sliced 1-lb.	
head seal, self-service, pkg.	54

SPICES

(Basis Chicago, original barrels, bags, bales)	
Whole Ground	
Allspice, prime	86
resifted	99
Chili pepper	58
Chili powder	58
Cloves, Zanzibar	60
Ginger, Jamaica	45
Mace, fancy Banda	3.50
East Indies	2.90
Mustard flour, fancy	43
No. 1	38
West Indies nutmeg	1.80
Paprika, American,	
No. 1	55
Paprika, Spanish,	
No. 1	80
Cayenne pepper	63
Pepper:	
Red, No. 1	58
Black	60
White	87

SAUSAGE CASINGS

(Lcl prices quoted to manufacturers of sausage)	
Beef rounds: (Per set)	
Clear, 29/35 mm.	1.35 @ 1.55
Clear, 35/38 mm.	1.35 @ 1.55
Clear, 35/40 mm.	1.20 @ 1.45
Clear, 38/40 mm.	1.30 @ 1.65
Not clear, 40 mm./up	80 @ 85
Not clear, 40 mm./dn	80 @ 85
Beef weasands: (Each)	
No. 1, 24 in./up	15 @ 18
No. 1, 22 in./up	16 @ 18
Beef middles: (Per set)	
Ex. wide, 2 1/2 in./up	3.75 @ 3.85
Spec. wide, 2 1/2 in.	2.75 @ 2.90
Spec. med. 1 1/2-2 1/4 in.	1.85 @ 1.95
Narrow, 1 1/2 in./dn.	1.15 @ 1.20
Beef buns caps: (Each)	
Clear, 5 in./up	42 @ 46
Clear, 4 1/2 in.	34 @ 38
Clear, 4 1/4 in.	21 @ 23
Clear, 3 1/4 in.	15 @ 17
Beef bladders, salted: (Each)	
7 1/2 in./up, inflated	23
6 1/2-7 1/2 in., inflated	15
5 1/2-6 1/2 in., inflated	15
Pork casings: (Per hank)	
29/32 mm./down	4.75 @ 5.10
32/35 mm.	4.75 @ 6.00
35/38 mm.	3.25 @ 4.75
35/38 mm.	2.60 @ 3.75
38/42 mm.	2.45 @ 3.10
Hog buns: (Each)	
Sow, 34 inch cut	64 @ 66
Export, 34 in. cut	59 @ 61
Large prime, 34 in.	44 @ 46
Med. prime, 34 in.	32 @ 34
Small prime, 34 in.	16 @ 19
Middles, cap off	72 @ 74
Skip buns	11 @ 12

Sheep casings: (Per hank)	
26/28 mm.	5.35 @ 5.45
24/26 mm.	5.25 @ 5.35
22/24 mm.	4.15 @ 4.25
20/22 mm.	3.65 @ 3.75
18/20 mm.	2.70 @ 2.80
16/18 mm.	1.35 @ 1.45

CURING MATERIALS

Nitrite of soda, in 400-lb. (Cwt.)	
bbbs., del. or f.o.b. Chgo.	\$11.98
Pure refined gran. nitrate of soda, f.o.b. N.Y.	
Pure refined powdered nitrate of soda, f.o.b. N.Y.	10.95
Salt, paper-sacked, f.o.b. Chgo. gran. carlots, ton	30.50
Rock salt in 100-lb. bags, f.o.b. whse., Chgo.	28.50
Sugar:	
f.o.b. spot, N.Y.	6.45
Refined standard cane gran., deliv'd Chgo.	
Packers curing sugar, 100-lb. bags, f.o.b. Reserve.	8.80
La., less 2%	
Dextrose, regular:	
Cerelose, (carlots, cwt.)	7.62
Ex-warehouse, Chicago	7.77

SEEDS AND HERBS

(Lcl., lb.)	
Whole Ground	
Caraway seed	30
Cominos seed	39
Mustard seed	
fancy	20
yellow Amer.	20
Oregano	37
Coriander	46
Morocco, No. 1	33
Marjoram, French	54
Sage, Dalmatian,	
No. 1	59

FRESH MEATS... Chicago and outside

CHICAGO

Dec. 20, 1960

CARCASS BEEF

Steers, gen. range: (carlots, lb.)		
Choice, 500/600	43	@ 43½
Choice, 600/700	43	@ 43½
Choice, 700/800	42	@ 43½
Good, 500/600	40	
Good, 600/700	40	
Bull	32	@ 32½
Commercial cow	29	@ 30
Canner-cutter cow	28½	@ 28¾

PRIMAL BEEF CUTS

Prime: (lb.)		
Tr. loins, 50/70	75	@ 96
Sq. chuck, 70/90	39	@ 40m
Armchuck, 80/110	36½	@ 37
Ribs, 25/35	63	@ 68
Briskets, (cl)	29	@ 30
Navels, No. 1	16½	@ 17½
Flanks, rough No. 1	16½	
Choice:		
Hindqtrs., 5/700	50	@ 50½
Foreqtrs., 5/800	36	@ 36½
Rounds, 70/80 lbs.	51	
Tr. loins, 50/70	67	@ 75
Sq. chuck, 70/90	39	@ 40m
Armchuck, 80/110	36½	@ 37
Ribs, 25/35	62	@ 64
Ribs, 30/35	62	@ 63
Briskets, (cl)	29	@ 30
Navels, No. 1	16½	@ 17
Flanks, rough No. 1	16½	
Good (all wts.):		
Rounds	48	@ 49
Sq. chucks	38	@ 39
Briskets	28	@ 29
Ribs	55	@ 57
Loins, trim'd.	61	@ 63

COW, BULL TENDERLOINS

C&C grade, fresh (Job lots, lb.)		
Cow, 3 lbs./down	60	@ 65
Cow, 3/4 lbs.	65	@ 70
Cow, 4/5 lbs.	72	@ 78
Cow, 5 lbs./up	88	@ 95
Bull, 5 lbs./up	88	@ 95

CARCASS LAMB

(cl., lb.)		
Prime, 35/45 lbs.	37	@ 37½
Prime, 45/55 lbs.	36	@ 37
Prime, 55/65 lbs.	34	
Choice, 35/45 lbs.	37	@ 37½
Choice, 45/55 lbs.	36	@ 37
Choice, 55/65 lbs.	34	
Good, all wts.	34	@ 38

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles		San Francisco	No. Portland
Dec. 20		Dec. 20	Dec. 20
FRESH BEEF (Carcass)			
Choice, 5-600 lbs.	\$41.00 @ 43.00	\$42.00 @ 43.00	\$41.50 @ 44.00
Choice, 6-700 lbs.	40.00 @ 42.00	41.50 @ 42.00	41.00 @ 43.00
Good, 5-600 lbs.	39.00 @ 41.00	40.00 @ 41.00	40.00 @ 42.50
Good, 6-700 lbs.	37.50 @ 39.50	39.00 @ 40.00	39.00 @ 41.50
Stand., 3-600 lbs.	37.00 @ 39.00	38.00 @ 40.00	37.00 @ 39.00
COW:			
Commercial, all wts.	31.00 @ 33.00	31.00 @ 33.00	33.50 @ 37.00
Utility, all wts.	30.00 @ 32.00	29.00 @ 31.00	32.00 @ 35.00
Canner-cutter	28.00 @ 31.00	27.00 @ 29.00	29.00 @ 32.00
Bull, util. & com'l.	36.00 @ 40.00	38.00 @ 40.00	36.50 @ 39.00
FRESH CALF:			
Choice, 200 lbs./down	46.00 @ 52.00	None quoted	40.00 @ 46.00
Good, 200 lbs./down	45.00 @ 50.00	41.00 @ 44.00	38.50 @ 44.00
LAMB (Carcass):			
Prime, 45-55 lbs.	40.00 @ 42.00	38.00 @ 41.00	36.00 @ 39.00
Prime, 55-65 lbs.	37.00 @ 40.00	None quoted	None quoted
Choice, 45-55 lbs.	40.00 @ 42.00	38.00 @ 41.00	36.00 @ 39.00
Choice, 55-65 lbs.	37.00 @ 40.00	36.00 @ 39.00	None quoted
Good, all wts.	37.00 @ 40.00	36.00 @ 39.00	34.00 @ 37.00
FRESH PORK (Carcass) (Packer style)			
135-175 lbs. U.S. No. 1-3	None quoted	None quoted	30.00 @ 32.00
LOINS:			
8-12 lbs.	44.00 @ 47.00	48.00 @ 51.00	45.00 @ 50.00
12-16 lbs.	43.00 @ 46.00	45.00 @ 48.00	46.00 @ 50.00
PICNICS: (Smoked)			
4-8 lbs.	31.00 @ 35.00	31.00 @ 34.00	31.50 @ 37.00
HAMS:			
12-16 lbs.	47.00 @ 57.00	50.00 @ 58.00	52.00 @ 58.00
16-20 lbs.	46.00 @ 55.00	48.00 @ 51.00	51.00 @ 55.00

BEEF PRODUCTS

(lb.)		
Tongues, No. 1, 100's	35n	
Tongues, No. 2, 100's	28½	
Hearts, regular, 100's	18½	
Livers, regular, 35/50's	20½	
Livers, selected, 35/50's	25n	
Tripe, cooked, 100's	8n	
Tripe, scalded, 100's	8½	
Lips, unscalded, 100's	10½	
Lips, scalded, 100's	14½	
Melts	6	
Lungs, 100's	7½	
Udders, 100's	4¾n	

FANCY MEATS

(lb.)		
Beef tongues, corn'd, No. 1	37	
Beef tongues, corn'd, No. 2	34	
Veal breads, 6/12-oz.	113	
12-oz./up	131	
Calf tongues, 1-lb./dn	28	

BEEF SAUS. MATERIALS

FRESH

(lb.)		
Canner-cutter cow meat, barrels	41	
Bull meat, boneless, barrels	45½	
Beef trimmings, 75/85%, barrels	32½	
85/90%, barrels	36	
Boneless chucks, barrels	41	
Beef cheek meat, trimmed, barrels	32n	
Beef head meat, bbls. trimmings, boneless, barrels	28n	
	39	

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)		
Prime, 90/120	55	@ 56
Prime, 120/150	54	@ 56
Choice, 90/120	54	@ 56
Choice, 120/150	53	@ 56
Good, 90/150	48	@ 51
Commercial, 90/190	40	@ 42
Utility, 90/190	28	@ 30
Cull, 60/120	26	@ 27

BEEF HAM SETS

Insides, 12/up, lb.	50½ @ 51
Outsides, 8/up, lb.	49½ @ 50
Knuckles, 7½/up, lb.	50 @ 50½
—	n-nominal, b-bld, a-asked

NEW YORK

Dec. 21, 1960

CARCASS BEEF AND CUTS

Prime steer: (cl., lb.)		
Hinds, 6/700	54	@ 59
Hinds, 7/800	53	@ 58
Rounds, cut across, flank off	53½	@ 59
Rds., dia. bone, f.o.	54	@ 59
Short loins, untrim.	76	@ 88
Short loins, trim.	104	@ 140
Flanks	16	@ 20
Ribs	62	@ 70
Arm chucks	40	@ 44
Briskets	33	@ 39
Plates	17½	@ 23
Choice steer:		
Carcass, 6/700	45½	@ 47
Carcass, 7/800	44½	@ 46
Carcass, 8/900	44	@ 45
Hinds, 6/700	54	@ 57
Hinds, 7/800	53	@ 56
Rounds, cut across, flank off	53	@ 58
Rds., dia. bone, f.o.	54	@ 58
Short loins, untrim.	60	@ 70
Short loins, trim.	80	@ 100
Flanks	16	@ 20
Ribs	58	@ 64
Arm chucks	39	@ 43
Briskets	32	@ 38
Plates	17	@ 22
Good steer:		
Carcass, 5/600	42	@ 43½
Carcass, 6/700	42½	@ 44½
Hinds, 6/700	51	@ 55
Hinds, 7/800	50	@ 55
Rounds, cut across, flank off	52	@ 57
Rds., dia. bone, f.o.	53	@ 57
Short loins, untrim.	53	@ 60
Short loins, trim.	70	@ 85
Flanks	16	@ 20
Ribs	54	@ 58
Arm chucks	38	@ 42

PHILA. FRESH MEATS

Dec. 20, 1960

PRIME STEER: (cl., lb.)		
Carcass, 4/700	47	@ 48½
Carcass, 7/900	46½	@ 48
Rounds, flank off	55	@ 57
Loins, full, untr.	55	@ 57
Loins, full, trim.	none qtd.	
Ribs, 7-bone	65	@ 70
Armchuck, 5-bone	39	@ 42
Briskets, 5-bone	30	@ 34
CHOICE STEER:		
Carcass, 5/700	46	@ 47
Carcass, 7/900	44	@ 46½
Rounds, flank off	54	@ 56
Loins, full, untr.	51	@ 54
Loins, full, trim.	66	@ 68
Ribs, 7-bone	62	@ 64
Armchuck, 5-bone	39	@ 41
Briskets, 5-bone	30	@ 34
GOOD STEER:		
Carcass, 5/700	43½	@ 46
Carcass, 7/900	43	@ 45½
Rounds, flank off	53	@ 55
Loins, full, untr.	48	@ 52
Loins, full, trim.	64	@ 66
Ribs, 7-bone	56	@ 60
Armchuck, 5-bone	38	@ 40
Briskets, 5-bone	30	@ 34
COW CARCASS:		
Comm'l. 350/700	30	@ 33
Utility 350/700	29½	@ 32½
Cann-cut 350/700	29½	@ 31½
VEAL CARC.: Choice Good		
60/90 lbs.	none	@ 46 @ 48
90/120 lbs.	53 @ 56	48 @ 50
120/150 lbs.	53 @ 56	47 @ 50
LAMB CARC.: Ch. & or. Good		
35/45 lbs.	39 @ 42	34 @ 37
45/55 lbs.	38 @ 41	36 @ 40
55/65 lbs.	36 @ 39	34 @ 37

CHGO. PORK SAUSAGE MATERIALS—FRESH

Pork trimmings: (Job lots)		
40% lean, barrels	16	
50% lean, barrels	18	
80% lean, barrels	30	
95% lean, barrels	39	
Pork head meat	29	
Pork cheek meat	32½	
Pork cheek meat, trimmed, barrels	30½	
Pork cheek meat, untrimmed	30½	

FANCY MEATS

(cl., lb.)		
Veal breads, 6/12-oz.	12	@ 15
12-oz./up	12	@ 15
Beef livers, selected	22	
Beef kidneys	22	
Oxtails, ¾-lb., frozen	22	

VEAL SKIN-OFF

(Carcass prices, lcl., lb.)		
Prime, 90/120	57	@ 61
Prime, 120/150	56	@ 60
Choice, 90/120	50	@ 55
Choice, 120/150	48	@ 54
Good, 90/120	43	@ 47
Good, 120/150	41	@ 45
Choice calf, all wts.	40	@ 42
Good calf, all wts.	39	@ 42

CARCASS LAMB

(cl., lb.)		
Prime, 35/45	38	@ 44
Prime, 45/55	37	@ 43
Prime, 55/65	36½	@ 41
Choice, 35/45	36	@ 44
Choice, 45/55	36	@ 44
Choice, 55/65	36	@ 44
Good, 35/45	36	@ 42
Good, 45/55	36	@ 41
Good, 55/65	34	@ 42

(Carcass prices, lcl., lb.)

Choice, 35/45	36	@ 42
Choice, 45/55	35	@ 40
Choice, 55/65	34	@ 38

CARCASS BEEF

(Carcass prices, lcl., lb.)		
Steer, choice, 6/700	44½	@ 46
Steer, choice, 7/800	44	@ 45½
Steer, choice, 8/900	43	@ 44
Steer, good, 6/700	41½	@ 43
Steer, good, 7/800	41½	@ 43
Steer, good, 8/900	40	@ 41

Phila., N. Y. Fresh Pork

PHILADELPHIA: (cl., lb.)		
Loins, reg., 8/12	46	@ 50
Loins, reg., 12/16	44	@ 48
Boston butts, 4/8	36	@ 38
Spareribs, 3 lb./dn.	37	@ 39
Hams, sknd., 10/12	none qtd.	
Hams, sknd., 12/14	46	@ 48
Picnics, s.s., 4/6	26	@ 28
Picnics, s.s., 6/8	24	@ 26
Bellies, 10/14	27	@ 28
NEW YORK: (cl., lb.)		
Loins, reg., 8/12	46	@ 50
Loins, reg., 12/16	44	@ 48
Hams, sknd., 10/12	47	@ 52
Boston butts, 4/8	36	@ 40
Spareribs, 3 lb./dn.	37	@ 45

CHGO. FRESH PORK AND PORK PRODUCTS

Dec. 20, 1960		
Hams, skinned, 10/12	50	
Hams, skinned, 12/14	46	
Hams, skinned, 14/16	42	
Picnics, 4/6 lbs.	25½	
Picnics, 6/8 lbs.	24	
Pork loins, boneless	30	
Shoulders, 16/dn.	30	
(Job lots, lb.)		
Pork livers	18½	
Tenderloins, fresh, 10's	72	@ 75
Neck bones, bbls.	10	@ 107½
Feet, s.c., bbls.	9	@ 10

OMAHA, DENVER MEATS</

PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From the National Provisioner Daily Market Service

CASH PRICES

(Carlot basis, Chicago price zone, Dec. 21, 1960)

SKINNED HAMS				BELLIES			
F.F.A. or fresh	10/12	Frozen		F.F.A. or fresh	6/8	Frozen	
47	12/14	43 1/2		32 1/2	8/10	32 1/2	
43 1/2	14/16	39 1/2		28 1/2	10/12	28 1/2	
39 1/2	16/18	38		28 1/2	12/14	28 1/2	
36	18/20	36		25 1/2	14/16	25 1/2	
35 1/2 a	20/22	35 1/2 n		24 1/2	16/18	24 1/2	
35 a	22/24	35 n		23	18/20	23	
35 n	24/26	35 n		D.S. BRANDED BELLIES (CURED)			
33	25/30	33		n.q.	20/25	21 n	
31	25/up, 2s in	31		n.q.	25/30	21 n	
PICNICS				G.A. froz., fresh	D.S. clear		
F.F.A. or fresh	4/6	Frozen		17 1/2 n	20/25	19 n	
23	6/8	23		17 1/2	25/30	18 n	
21	8/10	21		15	30/35	16 n	
21	10/12	21		14	35/40	15 n	
18 1/2	f.f.s. 8 up 2's in 18	18 1/2		11 1/2	40/50	11 1/2	
19 1/2	fresh 8 up 2's in	n.q.		FAT BACKS			
FRESH PORK CUTS				Frozen or fresh	Cured		
Job Lot	Car Lot			8 n	6/8	9 n	
48 @ 47	Loins, 12/dn	45 1/2		8 n	8/10	9	
41	Loins, 12/16	44		11 n	10/12	12 n	
41	Loins, 16/20	35 b		12 n	12/14	13 n	
37	Loins, 20/up	31		13 n	14/16	14 n	
37 @ 38	Butts, 4/8	34 1/2		13 1/2 n	16/18	15 n	
30 1/2 @ 31	Butts, 8/12	29		13 1/2 n	18/20	15 n	
30 1/2 @ 31	Butts, 8/up	29		13 1/2 n	20/25	15 1/2 n	
29 @ 36	Ribs, 3/dn	34 1/2		OTHER CELLAR CUTS			
29 @ 36	Ribs, 3/5	28 1/2		Frozen or fresh	Cured		
29 @ 36	Ribs, 5/up	22		14 1/2	Sq. Jowls, boxed	n.q.	
asked, b-bid, n-nominal				11 1/2	Jowl Butts, loose	12 1/2 a	
				12	Jowl Butts, boxed	n.q.	

LARD FUTURES PRICES

(Drum contract basis)
FRIDAY, DEC. 16, 1960

Open	High	Low	Close
Jan. 10.50	10.57	10.50	10.50
Mar.	10.50	10.50	10.50
May	10.75	10.75	10.75
July	10.60	10.60	10.60

Sales: 440,000 lbs.
Open interest at close, Thurs., Dec. 15: Dec., 101; Jan., 124; Mar., 108; May, 83, and July, 4 lots.

MONDAY, DEC. 19, 1960

Jan.	10.55	10.55	10.45	10.45
Mar.	10.52	10.52	10.47	10.47
May	10.72	10.72	10.70	10.70
July	10.60	10.60	10.60	10.60

Sales: 480,000 lbs.
Open interest at close, Fri., Dec. 16: Dec., 76; Jan., 128; Mar., 103; May, 83, and July, 4 lots.

TUESDAY, DEC. 20, 1960

Jan.	10.45	10.50	10.45	10.50
Mar.	10.57	10.62	10.40	10.80a
May	10.80	10.80	10.80	10.80a
July	10.67b	10.67b	10.67b	10.67b

Sales: 320,000 lbs.
Open interest at close, Mon., Dec. 19: Dec., 76; Jan., 131; Mar., 107; May, 83, and July, 4 lots.

WEDNESDAY, DEC. 21, 1960

Jan.	10.45	10.45	10.42	10.45
Mar.	10.57	10.57	10.57	10.57
May	10.75	10.75	10.75	10.75
July	10.67n	10.67n	10.67n	10.67n

Sales: 400,000 lbs.
Open interest at close, Wed., Dec. 20: Dec., 76; Jan., 132; Mar., 110; May, 83, and July 4 lots.

THURSDAY, DEC. 22, 1960

Jan.	10.45	10.45	10.42	10.45
Mar.	10.57	10.57	10.57	10.57
May	10.75	10.75	10.75	10.75
July	10.67n	10.67n	10.67n	10.67n

Sales: 400,000 lbs.
Open interest at close, Wed., Dec. 20: Dec., 76; Jan., 132; Mar., 110; May, 83, and July 4 lots.

CHICAGO LARD STOCKS

Stocks of drummed lard in Chicago were reported in pounds by the Board of Trade, as follows:

	Dec. 16	Dec. 18
P.S. lard (a)	1,237,275	520,000
P.S. lard (b)	860,651	401,157
D.R. lard (a)	239,809	760,000
D.R. lard (b)	320,635	2,899,523
TOTAL LARD	2,658,370	4,580,680

(a) Made since Oct. 1, 1960.
(b) Made previous to Oct. 1, 1960.

MONTHLY RATIOS

Hog and corn prices, basis Chicago and hog-corn price ratios by months were listed by the USDA as follows:

	B.&G. cwt.	Corn Hog-Corn Bu. Ratios
Nov. 1960	\$17.65	\$ 960 18.4
Oct. 1960	17.60	1.057 18.4
Nov. 1959	12.75	1.100 11.6

PET FOOD PRODUCTION

Canned food and canned or fresh frozen food component for dogs, cats and like animals prepared under federal inspection and certification totaled 4,836,661 lbs. in the week ended December 3.

SLICED BACON

Sliced bacon production for the week ended December 3, amounted to 20,945,138 lbs., according to the U. S. Department of Agriculture.

CUT-OUT MARGINS MOSTLY ABOUT STEADY

(Chicago costs, credits and realizations for Monday and Tuesday)

The higher live hog market just about nullified the markups on pork this week, out of which situation emerged a set of cut-out margins little different from last week. About the only change of any consequence was a moderate narrowing in the minus margins on light hogs.

	180-220 lbs.—	220-240 lbs.—	240-270 lbs.—
	Value	Value	Value
	per cwt. alive	per cwt. alive	per cwt. alive
	fin. yield	fin. yield	fin. yield
Lean cuts	\$13.12	\$18.72	\$11.91
Fat cuts, lard	5.17	7.38	5.21
Ribs, trimmings, etc.	2.01	2.87	1.89
Cost of hogs	18.19	17.69	16.94
Condemnation loss	.08	.08	.08
Handling, overhead	2.64	2.40	2.18
TOTAL COST	20.91	29.87	20.17
TOTAL VALUE	20.30	28.97	19.01
Cutting margin	.61	-.90	-.16
Margin last week	.87	-1.26	-1.15

PACIFIC COAST WHOLESALE LARD PRICES

	Los Angeles	San Francisco	No. Portland
1-lb. cartons	15.00 @ 16.00	16.00 @ 18.00	14.50 @ 18.50
50-lb. cartons & cans	14.00 @ 15.75	16.00 @ 17.00	None quoted
Tierces	13.50 @ 15.25	15.00 @ 16.00	13.50 @ 15.50

PACKERS' WHOLESALE LARD PRICES

Wednesday, Dec. 21, 1960

Refined lard, drums, f.o.b. Chicago	\$13.12
Refined lard, 50-lb. fiber cubes, f.o.b. Chicago	13.62
Kettle rendered, 50-lb. tins, f.o.b. Chicago	14.12
Leaf, kettle rendered, drums, f.o.b. Chicago	14.12
Lard flakes	13.87
Standard shortening, North & South, delivered	19.50
Hydrogenated shortening, N. & S., drums, del'vd.	19.75

WEEK'S LARD PRICES

	P.S. or D.R. cash tierces (Bd. Trd.)	Dry rend. loose (Bd. Trd.)	Ref. in 50-lb. tins (Open Mkt.)
Dec. 16	10.20n	9.50	12.00n
Dec. 19	10.20n	9.50	12.00n
Dec. 20	10.20n	9.50	12.00n
Dec. 21	10.20n	9.37	11.87n
Dec. 22	10.20n	9.37	11.87n

Note: add 1/2¢ to all lard prices ending in 2 or 7.

n-nominal, a-asked, b-bid

HOG-CORN RATIOS COMPARED

The hog-corn ratio based on barrows and gilts at Chicago for the week ended Dec. 17, 1960, was 17.0, the U. S. Department of Agriculture has reported. This ratio compared with the 17.6 ratio for the preceding week and 10.7 a year ago. These ratios were calculated on the basis of No. 3 yellow corn selling at \$1.012, 99.5¢ and \$1.090 per bu. during the three periods, respectively.

VEGETABLE OILS

Wednesday, Dec. 21, 1960

Crude cottonseed oil, f.o.b. Texas	9 1/2 @ 10n
Valley	10b
Southeast	10 1/4 n
Corn oil in tanks, f.o.b. mills	15 1/2
Soybean oil, f.o.b. Decatur	9.93a
Coconut oil, f.o.b. Pacific Coast	11 1/2 a
Peanut oil, f.o.b. mills	13 1/2
Cottonseed foots: Midwest, West Coast	1 1/2
East	1 1/2
Soybean foots: Midwest	1 1/2

OLEOMARGARINE

Wednesday, Dec. 21, 1960

White dom. veg. solids, 30-lb. cartons	23 1/2
Yellow quarters, 30-lb. cartons	25 1/2
Milk churned pastry, 750-lb. lots, 30's	25 1/2
Water churned pastry, 750-lb. lots, 30's	24 1/2
Bakers, drums, tons	18 1/4 @ 20

OLEO OILS

Prime oleo stearine, bags	11 1/2
Extra oleo oil (drums)	15 1/2
Prime oleo oil (drums)	15 1/2

N. Y. COTTONSEED OIL CLOSINGS

Closing cottonseed oil futures in New York were as follows:
Dec. 16—Mar., 12.20; May, 12.19-20; July, 12.20; Sept., 12.05b-08a; Oct., 12.01b-04a, and Dec., 11.90b-12.00a.
Dec. 19—Mar., 12.29-30; May, 12.30; July, 12.30-29; Sept., 12.15b-20a; Oct., 12.09b-13a, and Dec., 11.98b.
Dec. 20—Mar., 12.30; May, 12.28; July, 12.28b-30a; Sept., 12.14b-17a; Oct., 12.08b-10a, and Dec., 11.90b.
Dec. 21—Mar., 12.27-26; May, 12.24b-27a; July, 12.23; Sept., 12.08b; Oct., 12.07b-10a, and Dec., 11.85b-93a.
Dec. 22—Mar., 12.24-26; May, 12.27b-29a; July, 12.29; Sept., 12.12b-19a; Oct., 12.04, and Dec., 11.90b-12.00a.
a-asked, b-bid.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

(F.O.B. Chicago, unless otherwise indicated)
Wednesday, Dec. 21, 1960

BLOOD

Unground, per unit of ammonia, bulk 4.75n

DIGESTER FEED TANKAGE MATERIALS

Wet rendered, unground, loose
Low test 5.50n
Med. test 5.00n
High test 4.75n

PACKINGHOUSE FEEDS

50% meat, bone scraps, bagged 80.00
50% meat, bone scraps, bulk 70.00 @ 72.50
60% digester tankage, bagged 75.00 @ 80.00
60% digester tankage, bulk 72.50 @ 75.00
80% blood meal, bagged 115.00
Steam bone meal, 36-lb. bags (specially prepared) 92.50
60% steam bone meal, bagged 77.50 @ 82.50

FERTILIZER MATERIALS

Feather tankage, ground, per unit ammonia (85% prot) *3.50
Hog meal, per unit ammonia .. 16.50 @ 6.75

DRY RENDERED TANKAGE

Low test, per unit protein 1.40n
Medium test, per unit prot. 1.30 @ 1.35n
High test, per unit prot. 1.25n

GELATIN AND GLUE STOCKS

Bone stock, (gelatin), ton 14.50
Jaws, feet (non-gel), ton 1.50 @ 3.50
Trim bone, ton 3.50 @ 7.50
Pigskins (gelatin), lb. 7 1/4 @ 7 1/2
Pigskins, smoked, edible 16 @ 18 1/2

ANIMAL HAIR

Winter coil, dried, c.a.f. midwest, ton 80.00 @ 85.00
Winter coil, dried, midwest, ton 70.00 @ 75.00
Cattle switches, piece 1 1/2 @ 2 1/2
Winter processed (Nov.-Mar.) gray, lb. 15 @ 20

*Del. midwest, †del. midwest, n—nom., a—asked

TALLOW and GREASES

Wednesday, Dec. 21, 1960

A firm undertone was evident in the inedible fats market late last week, and a moderate volume of trading was consummated. Bleachable fancy tallow sold at 5 1/2 @ 5 5/8, prime tallow at 5 1/4, special tallow at 4 3/4 @ 4 7/8, and yellow grease and No. 1 tallow at 4 3/8, all delivered Chicago. Edible tallow was sought at 8 1/2 @ 8 5/8, f.o.b. River, and the price depended on freight haul.

Bleachable fancy tallow was bid at 6 1/8 @ 6 1/4, c.a.f. New York, and the outside price was on high titre material. Choice white grease, all hog, was bid at 8 3/8, c.a.f. New York, and it was offered at 8 1/2 @ 8 3/4; the 8 1/2 offering was for stock out of the East. Choice white grease, all hog, was bid at 7 3/8, c.a.f. Chicago, and it was offered at 7 5/8.

Eastern inquiry on some of the lower grade stock was more pronounced at the start of the new week. Special tallow was bid at 5 5/8 @ 5 3/4, and yellow grease at 5 1/8 @ 5 1/4, all c.a.f. New York. Some original fancy

tallow moved at 6 1/2, c.a.f. East. Bleachable fancy tallow was bid at 6 1/4 @ 6 3/8, delivered New York.

Yellow grease changed hands at 5 1/4, c.a.f. East. Edible tallow sold within the quoted range of 8 1/8 @ 8 3/4 c.a.f. Chicago. Some bleachable fancy tallow traded at 5 1/2 @ 5 5/8, c.a.f. Chicago, and price depended on quality of stock. Edible tallow reportedly sold at 8 1/2 @ 8 5/8, f.o.b. River points. Special tallow sold at 4 3/4 @ 4 7/8, c.a.f. Chicago.

Midwestern inedible tallow and grease users raised their ideas fractionally in most instances, as the c.a.f. basis eastern buyers continued to reach for product. Some trading came about at midweek at steady to fractionally higher price levels. Bleachable fancy tallow sold at 5 5/8, special tallow at 4 7/8 @ 5, No. 1 tallow at 4 1/2, yellow grease at 4 3/8 @ 4 1/2, all c.a.f. Chicago.

Choice white grease, all hog, was still sought at 8 3/8, delivered New York, while sellers asked 8 1/2 for eastern stock, and 8 3/8 @ 8 3/4 for material out of the West. Bleachable fancy tallow was bid at 6 1/4 @ 6 3/8, c.a.f. New York; it was reported that



NEW KVP SUTHERLAND EASTER HAM WRAP MAKES YOUR HAM

THE CUSTOMER'S CHOICE!

A special Easter wrap can make a BIG difference in YOUR Easter Ham sales. And KVP Sutherland Easter Ham Wraps are tops in buy-appeal!

- Maximum protection against grease stains, shrinkage.
- Colorful—make your ham stand out. Big, clean imprint area.

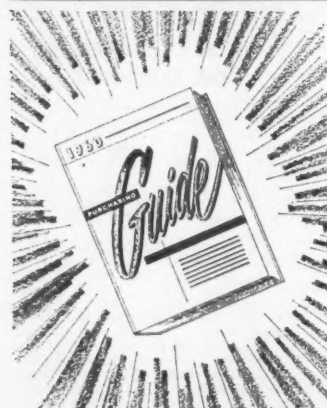
- Pre-gathered, strip-laminated in a 2 sheet combination.

Ask your salesman or write for samples

...the paper people



KVP SUTHERLAND PAPER COMPANY, Kalamazoo, Michigan



150 suppliers of REFRIGERATION MACHINERY AND REFRIGERANTS

are listed in the classified section of the PURCHASING GUIDE... beginning page 118... eleven pages of manufacturers' product information in catalog section E.

For EFFICIENT PURCHASING use the "YELLOW PAGES" of the Meat Industry

The Purchasing GUIDE for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

did you know? 1,000,000 AMERICANS ARE ALIVE TODAY CURED OF CANCER

...because five, ten or even twenty years ago they went to their doctors in time! To learn how to guard yourself against cancer, call our nearest office or write to "Cancer" in care of your local post office.

AMERICAN CANCER SOCIETY

some stock moved at 6 $\frac{3}{8}$ ¢, c.a.f. Eastern point.

Yellow grease was bid at 5 $\frac{1}{4}$ @5 $\frac{3}{8}$ ¢, and special tallow at 5 $\frac{3}{4}$ ¢, c.a.f. New York. The edible tallow market was quiet, with 8 $\frac{7}{8}$ ¢, c.a.f. Chicago bid, and some stock was offered at 9¢. Last sales on prime tallow were registered at 5 $\frac{1}{4}$ ¢, delivered Chicago. Original fancy tallow was reportedly bid at 6 $\frac{1}{2}$ ¢, c.a.f. East, with sellers asking fractionally more.

TALLOW: Wednesday's quotations: edible tallow, 8 $\frac{1}{2}$ @8 $\frac{5}{8}$ ¢, f.o.b. River, and 8 $\frac{7}{8}$ @9¢, Chicago basis; original fancy tallow, 5 $\frac{3}{8}$ ¢; bleachable fancy tallow, 5 $\frac{5}{8}$ ¢; prime tallow, 5 $\frac{1}{4}$ ¢; special tallow, 4 $\frac{7}{8}$ @5¢; No. 1 tallow, 4 $\frac{1}{2}$ ¢, and No. 2 tallow was quoted at 3 $\frac{7}{8}$ @4¢.

GREASES: Wednesday's quotations: choice white grease, all hog, 7 $\frac{1}{2}$ @7 $\frac{1}{2}$ ¢; B-white grease, 4 $\frac{7}{8}$ @5¢; yellow grease, 4 $\frac{3}{8}$ @4 $\frac{1}{2}$ ¢, and house grease, 4 $\frac{1}{8}$ @4 $\frac{1}{4}$ ¢.

EASTERN BY-PRODUCTS

New York, Dec. 21, 1960

Dried blood was quoted today at \$4.25 per unit of ammonia. Wet rendered tankage was listed at \$4.75@5 per unit of ammonia and dry rendered tankage was quoted at \$1.10@1.15 per protein unit.

U.S. P-L 480 F-O Exports

Last Year Down From 1958-59

Exports of fats and oils from the United States under Title I of Public Law 480 in the marketing year October, 1959-September, 1960, amounted to about 698,000,000 lbs. This was 190,000,000 lbs. less than the volume exported in the 1958-59 marketing year.

Total U.S. exports of soybean and cottonseed oils the past marketing year were an estimated 1,470,000,000 lbs. This record volume was an increase of 125,000,000 lbs. over the quantity shipped in 1958-59, as exports for dollars showed a substantial increase.

Public Law 480 agreements in effect during the past marketing year ended September 30, 1960, were for 1,001,000,000 lbs. of vegetable oils. Of this amount, about 302,000,000 lbs. were carryover to the new marketing year which began October 1, 1960. All vegetable oils programed for export by September 30, 1960 were shipped.

An estimated 7,000,000,000 lbs. of U.S. vegetable oils were exported in the period October 1, 1954 through September 30, 1960. Of this total, 3,500,000,000 lbs. were foreign currency sales under Public Law 480, which was enacted in 1954.

CHICAGO HIDES

Wednesday, Dec. 21, 1960

BIG PACKER HIDES: The big packers and large independents moved about 60,000 hides last week and mostly at steady prices. Heavy native steers moved readily at 12 $\frac{1}{2}$ ¢, River, and at 13¢, low freight points and a few light and ex-light native steers sold steady at 18¢ and 19¢, respectively. Branded steers also sold steady: butts, at 11¢, heavy Texas' at 10 $\frac{3}{4}$ ¢ and Colorado stock at 10¢. Cow selections were mostly steady with heavy natives at 13¢, River, and 13 $\frac{1}{2}$ ¢, Milwaukee. River light natives were bid steady at 17 $\frac{1}{2}$ ¢, with best interest on Northern stock late in the week at 15 $\frac{1}{2}$ ¢. Northern branded cows all sold steady at 11 $\frac{1}{2}$ ¢, with a car of Wichita's at 12¢, and a car of St. Joseph lighter averages at 12 $\frac{1}{2}$ ¢. River native and branded bulls sold at 9 $\frac{1}{2}$ ¢ and 8 $\frac{1}{2}$ ¢.

The new week opened slowly, with one large independent being bid 15 $\frac{1}{2}$ ¢ on Austin light native cows. On Tuesday, most selections were bid 1¢ lower, but no action was reported.

At midweek, heavy native steers of slightly lighter average sold at 12 $\frac{1}{4}$ ¢, while the bulk moved at 12¢, River, or $\frac{1}{2}$ ¢ lower. Butt-brands sold $\frac{1}{2}$ ¢ off at 10 $\frac{1}{2}$ ¢, and Colorado's were down $\frac{1}{2}$ ¢ at 9 $\frac{1}{2}$ ¢. Branded cows moved lightly at 11¢ for Northerns, with heavy native cows down 1¢ at 12¢, on River product.

SMALL PACKER AND COUNTRY HIDES: Demand on the part of tanners was limited and the market was easy on most selections. Midwestern small packer 50/52-lb. all-weights were steady at 12 $\frac{1}{2}$ @13¢, as were 60/62's at 10 $\frac{1}{2}$ @11¢, all f.o.b. basis. The country market was only moderately active. Locker-butcher, 50/52-lb. averages, were quoted at 10 $\frac{1}{2}$ @11¢, f.o.b. shipping points. The same average renderers were nominal at 9 $\frac{1}{2}$ @10¢, and No. 3's held steady at 7 $\frac{1}{2}$ @8¢ nominal. Good and choice trimmed Northern horsehides were nominally steady at 7.75@8.00, f.o.b. shipping points.

CALFSKINS AND KIPSKINS: The big packer calf market was inactive early in the week, with last sales of Northern heavy stock at 57 $\frac{1}{2}$ ¢, and lights at 55¢. One producer moved about 5,000 River kips early in the week at 45¢, steady, and overweights were listed nominally steady at 35¢. Regular slunks were nominal at 1.30@1.35. The small packer calf market was firm at 41@42¢ on allweights. Small packer allweight kips ranged from 32@34¢. Country allweight calf held steady at 26@27¢, while allweight kips were

quoted nominally at 22 @ 23¢, per lb.

SHEEPSKINS: Shearlings have been in limited production recently, however, demand has also lagged, and prices ruled fairly steady. No. 1 product of River and Northern origin was quoted at .80@.90, and No. 2's moved slowly at .50@.65. Southwestern No. 1's moved at 1.25@1.30, and No. 2's at .75@.85. A few sales of River fall clips was noted at 1.40@1.50, with last reported trading on Southwestern stock at 1.75. Bulk of Midwestern lamb pelts sold at 2.65@2.90, with some Eastern's up to 3.00 per cwt. liveweight basis. Pickled skins have been of poorer quality, with lambs moving at 8.00@8.25, and sheep at 10.50 per dozen.

CHICAGO HIDE QUOTATIONS

PACKER HIDES		Wednesday, Dec. 21, 1960	Cor. date 1959
Lgt. native steers ..	18n	21 @ 21 $\frac{1}{2}$ n	
Hvy. nat. steers	12 @ 12 $\frac{1}{2}$	14 $\frac{1}{2}$ @ 15	
Ex. lgt. nat. steers ..	19n	23n	
Butt-brand. steers ..	10 $\frac{1}{2}$	13 $\frac{1}{2}$	
Colorado steers	9 $\frac{1}{2}$	12 $\frac{1}{2}$ n	
Hvy. Texas steers	10 $\frac{1}{2}$ n	13n	
Light Texas steers ..	16n	19n	
Ex. lgt. Texas steers ..	17n	21n	
Heavy native cows ..	12 @ 12 $\frac{1}{2}$	15 $\frac{1}{2}$	
Light nat. cows	16 @ 17 $\frac{1}{2}$ n	20 $\frac{1}{2}$ @ 21 $\frac{1}{2}$	
Branded cows	11 @ 12	14 $\frac{1}{2}$	
Native bulls	9 $\frac{1}{2}$ @ 10n	11 @ 12n	
Branded bulls	8 $\frac{1}{2}$ @ 9n	10 @ 11n	
Calfskins:			
Northerns, 10/15 lbs.	57 $\frac{1}{2}$ n	50n	
10 lbs./down	55n	62 $\frac{1}{2}$ n	
Kips, Northern native,			
15/25 lbs.	45n	43 $\frac{1}{2}$ n	

SMALL PACKER HIDES

STEERS AND COWS:			
60/62-lb. avg.	10 $\frac{1}{2}$ @11n	12 $\frac{1}{2}$ @13n	
50/52-lb.	12 $\frac{1}{2}$ @13n	15 $\frac{1}{2}$ @16 $\frac{1}{2}$ n	

SMALL PACKER SKINS

Calfskins, all wts. .	.41 @ 42n	40 @ 45n
Kipskins, all wts. .	.32 @ 34n	36 @ 37n

SHEEPSKINS

Packer shearlings:			
No. 180 @ .90n	1.50 @ 1.80	
No. 250 @ .65n	1.20 @ 1.50	
Dry Pelts20n	.23n	
Horsehides, untrim.	8.00 @ 8.25n	11.00 @ 11.50n	
Horsehides, trim. .	7.75 @ 8.00n	10.50 @ 11.00n	

N. Y. HIDE FUTURES

Friday, Dec. 16, 1960

Jan. ...	15.50b	15.64b-.68a
Apr. ...	14.88b	14.92-.92
July ...	14.55b	14.63b-.70a
Oct. ...	14.25b	14.40b-.60a
Jan. ...	14.20b	14.30b-.50a

Sales: 5 lots.

Monday, Dec. 19, 1960

Jan. ...	15.50b	15.70	15.82b-.65a
Apr. ...	14.85b	14.90	14.87b-.93a
July ...	14.55b	14.62	14.55b-.70a
Oct. ...	14.35b	14.40	14.35b-.60a
Jan. ...	14.20b	14.25	14.25b-.50a

Sales: 8 lots.

Tuesday, Dec. 20, 1960

Jan. ...	15.51b	15.60	15.43
Apr. ...	14.85b	14.86	14.75b-.81a
July ...	14.55b	14.55	14.50b-.65a
Oct. ...	14.35b	14.35	14.45b-.50a
Jan. ...	14.25b	14.25	14.35b-.45a

Sales: 18 lots.

Wednesday, Dec. 21, 1960

Jan. ...	15.35	15.40	15.15	15.35b-.44a
Apr. ...	14.65b	14.65	14.70b-.75a	
July ...	14.45b	14.45	14.50b-.60a	
Oct. ...	14.40b	14.40	14.45b-.55a	
Jan. ...	14.20b	14.20	14.35b-.50a	

Sales: 7 lots.

Thursday, Dec. 22, 1960

Jan. ...	15.15b	15.45	15.45	15.35b-.50a
Apr. ...	14.70b	14.75	14.75	14.80b-.95a
July ...	14.50	14.50	14.50	14.55b-.80a
Oct. ...	14.45b	14.45	14.45	14.50b-.70a
Jan. ...	14.35b	14.35	14.35	14.40b-.60a

Sales: 5 lots.

LIVESTOCK MARKETS... Weekly Review

More Pigs in 1961 Spring

[Continued from page 11]

For the spring of 1961, reports based on farmers' intentions indicate 7,100,000 sows to farrow, or 4 per cent above the spring of 1960. If these intentions materialize, and the number of pigs per litter should equal the 10-year average, with an allowance for upward trend, the 1961 spring pig crop would be 49,500,000 head—5 per cent above the 1960 spring pig crop.

Fall crop numbers were down from last year in all regions, ranging from a decline of 1 per cent in the West North Central states to 10 per cent in the South Atlantic states. The North Atlantic states were down 9 per cent; East North Central, 2 per cent; South Central, 8 per cent; and Western states down 2 per cent.

Compared with a year earlier, 1960 fall farrowings were relatively larger in September, October and November and relatively smaller in June, July and August.

The 1960 spring and fall pig crops combined totaled 88,654,000 head, 11 per cent less than the 99,395,000 head in 1959. For the 10-year period (1949-58) the average pig crop totaled 91,083,000 head.

The number of all hogs and pigs on farms December 1 in the 10 Corn Belt states for which data are available totaled 46,903,000 head, 3 per cent less than the 48,394,000 on hand a year earlier. All states showed decreases from a year earlier. Wisconsin showed the greatest decrease. Ohio, Indiana, Minnesota, and Kansas each showed decreases of 1 per cent. Hogs six months old or older were down 7 per cent from a year earlier. The number of hogs under six months of age, at 30,137,000 head, was only slightly below a year earlier. Pigs less than three months of age were up 7 per cent from a year earlier, and reflected the increase in farrowings during the last quarter of the 1960 fall pig crop.

The estimates of sows farrowed and pigs saved shown in this report have been revised from those previously published. These estimates were revised on the basis of data obtained from the census of agriculture taken in the fall of 1959 and other data which have become available since the original estimates were made. The slightly lower level of pig crop numbers will require a downward revision in the official estimates of farm slaughter and death losses of hogs and pigs. These revisions will not affect the estimates of commercial slaughter.

LIVESTOCK RECEIPTS AT 56 MARKETS

A summary of receipts of livestock at 56 public markets, October, 1960 and 1959, as reported by the U. S. Department of Agriculture:

	CATTLE			CALVES		
	Salable	Total	Local	Salable	Total	Local
Oct. 1960	1,770,027	2,121,033	838,326	376,816	484,027	152,077
Oct. 1959	1,651,973	1,965,013	706,417	348,301	435,987	120,172
10 mo. 1960	13,848,978	15,953,556	7,684,099	2,034,698	2,473,380	966,002
10 mo. 1959	13,576,990	15,686,448	7,380,290	2,033,282	2,579,506	945,933
5-yr. av. (Oct. 1955-59)	1,928,805	2,313,762	1,000,237	437,758	595,930	236,059
	HOGS			SHEEP AND LAMBS		
	Salable	Total	Local	Salable	Total	Local
Oct. 1960	1,804,999	2,450,667	1,567,028	882,651	1,507,073	602,307
Oct. 1959	2,292,520	3,216,292	2,040,416	879,071	1,527,266	499,663
10 mo. 1960	19,052,599	25,716,343	17,268,446	6,203,328	10,633,519	5,095,533
10 mo. 1959	20,584,082	27,989,585	18,757,289	6,560,465	10,887,568	5,005,074
5-yr. av. (Oct. 1955-59)	2,261,176	3,198,199	2,222,927	856,424	1,601,496	583,890

Soviets Release Data On Livestock Population

The Soviet Central Statistics Board recently issued details on livestock numbers on collective and state farms as of July 1, 1960. British trade sources have disclosed. The Soviet cattle population was about 57,000,000 head, hogs, 45,000,000, and sheep, 113,000,000.

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, December 20, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	N.Y. Yds.	Chicago	Sioux City	Omaha	St. Paul
BARROWS & GILTS:					
U.S. No. 1:					
180-200	—	—	\$17.00-17.50	—	\$17.50-17.75
200-220	—	—	17.35-17.50	\$17.50-17.75	17.50-17.75
220-240	—	—	17.35-17.50	—	17.50-17.75
U.S. No. 2:					
180-200	—	—	17.00-17.50	—	—
200-220	—	—	17.25-17.50	—	17.50-17.75
220-240	—	—	17.25-17.50	—	17.25-17.75
240-270	—	—	16.50-17.35	—	—
U.S. No. 3:					
200-220	\$17.50-18.00	\$17.75-18.25	—	—	17.25-17.75
220-240	17.00-18.00	17.00-18.00	16.75-17.00	—	16.75-17.75
240-270	16.25-17.25	16.50-17.25	16.25-16.75	—	16.75-17.75
270-300	15.75-16.50	16.25-16.75	15.25-16.00	—	15.25-16.00
U.S. No. 1-2:					
180-200	18.00-18.35	18.25-19.00	17.00-17.50	16.50-17.50	17.50-17.75
200-220	18.00-18.35	18.75-19.00	17.25-17.50	17.50-17.75	17.50-17.75
220-240	17.50-18.35	17.75-18.75	17.25-17.50	17.50-17.75	17.25-17.75
U.S. No. 2-3:					
200-220	17.50-18.10	18.00-18.50	17.00-17.25	17.00-17.50	17.25-17.75
220-240	17.25-18.10	17.25-18.50	17.00-17.25	17.00-17.50	16.75-17.75
240-270	16.25-17.50	16.75-17.50	16.50-17.25	16.00-17.00	15.75-17.00
270-300	15.75-16.50	16.50-17.00	15.50-16.50	15.00-16.50	15.25-16.00
U.S. No. 1-2-3:					
180-200	17.75-18.25	18.00-18.75	17.00-17.50	16.00-17.25	17.25-17.75
200-220	17.75-18.25	18.25-18.75	17.25-17.50	17.00-17.50	17.25-17.75
220-240	17.25-18.25	17.50-18.75	17.25-17.50	17.00-17.50	16.75-17.75
240-270	16.25-17.75	17.00-17.75	16.50-17.35	16.25-17.50	15.75-17.00
SOWS:					
U.S. No. 1-2-3:					
180-270	14.75-15.00	—	—	14.50-15.00	—
270-330	14.25-15.00	—	14.25-15.00	13.50-15.00	14.75-15.00
330-400	13.25-15.00	13.25-15.25	13.25-14.25	13.00-14.25	13.00-14.75
400-550	11.75-13.75	12.25-13.50	12.00-13.25	12.25-13.25	12.00-13.50

SLAUGHTER CATTLE & CALVES

STEERS:					
prime:					
900-1100	—	27.75-28.75	27.25-28.00	27.25-27.75	27.00-28.00
1100-1300	—	27.75-29.00	27.00-28.00	27.00-27.75	27.00-28.00
1300-1500	—	26.25-29.00	26.25-27.50	26.25-27.50	27.00-27.75
Choice:					
700-900	25.00-26.50	—	—	—	25.75-27.00
900-1100	25.25-27.25	26.00-28.25	25.50-27.25	25.50-27.25	25.75-27.00
1100-1300	25.25-27.25	25.25-28.25	25.50-27.25	25.00-27.25	25.50-27.00
1300-1500	24.75-26.50	24.25-27.50	24.75-27.00	24.25-27.00	25.25-27.00
Good:					
700-900	23.00-25.50	23.75-26.00	22.75-25.50	22.50-25.50	24.25-25.75
900-1100	23.25-25.50	23.75-26.00	22.75-25.50	22.50-25.50	24.25-25.75
1100-1300	23.25-25.50	23.50-25.25	22.50-25.25	22.25-25.50	24.25-25.75
Stand., all wts.					
all wts.	19.50-23.25	21.50-23.75	20.00-22.75	20.00-22.50	19.75-24.25
Utility, all wts.					
all wts.	16.50-19.50	20.50-21.50	19.00-20.00	19.00-20.25	17.75-19.75
HEIFERS:					
prime:					
900-1100	—	26.50-27.00	26.00-26.75	26.25-26.75	25.75-26.50
Choice:					
700-900	24.25-26.25	25.25-26.50	24.25-26.00	24.75-26.25	24.75-25.75
900-1100	24.25-26.25	25.00-26.50	24.25-26.00	24.50-26.25	24.50-25.75
Good:					
600-800	22.50-24.25	—	22.00-24.25	22.25-24.75	23.25-24.75
800-1000	22.25-24.25	22.75-25.25	22.00-24.25	22.25-24.75	23.25-24.75
Stand., all wts.					
all wts.	18.25-22.50	20.50-22.75	20.00-22.00	20.00-22.25	19.25-23.25
Utility, all wts.					
all wts.	16.00-18.25	15.50-20.50	18.00-20.00	18.00-20.25	17.25-19.25
COWS, all wts:					
Commercial	14.75-16.50	14.50-16.25	14.75-16.00	15.00-16.00	15.00-16.00
Utility	14.00-15.00	13.75-15.75	13.25-15.00	13.50-15.00	14.00-15.00
Cutter	12.50-14.50	13.00-14.50	12.00-13.50	12.25-13.75	13.00-14.00
Canner	10.00-13.00	11.00-13.00	11.50-12.25	11.00-12.50	11.50-13.00
BULLS, (Yrly. Excl.) all weights:					
Commercial	17.50-18.50	16.50-19.75	16.50-18.50	16.00-18.50	17.00-18.00
Utility	16.50-17.50	17.50-19.75	16.50-18.50	16.50-18.50	17.50-19.00
Cutter	14.00-17.00	16.50-17.50	15.00-16.50	15.00-16.50	15.00-16.50
VEALERS: all weights:					
Ch. & pr.	27.00-34.00	25.00	—	24.00	26.00-33.00
Std. & gd.	21.00-27.00	16.00-24.00	—	16.00-22.00	17.00-26.00
CALVES (500 lbs. down):					
Choice	24.00-26.00	—	—	—	20.00-22.00
Std. & gd.	17.00-24.00	—	—	—	15.00-20.00
SHEEP & LAMBS:					
LAMBS (110 lbs. down):					
Prime	17.50-18.00	17.00-17.50	17.25-17.50	—	17.00-17.50
Choice	16.00-17.50	16.25-17.50	16.25-17.25	16.50-17.25	16.00-17.00
Good	15.00-16.00	14.50-16.25	15.00-16.00	14.75-16.50	15.50-16.00
LAMBS (105 lbs. down, shorn):					
Prime	16.25-16.50	15.75-16.00	—	—	—
Choice	15.00-16.00	15.50-16.50	15.25-16.00	15.25-16.00	—
Good	14.00-15.00	14.00-15.75	15.00-15.25	14.50-15.25	—
EWES:					
Gd. & ch.	4.00-5.00	5.50-6.00	3.50-5.00	4.75-7.50	5.00-6.00
Cull. & util.	4.50-6.00	5.00-6.00	4.00-6.00	4.00-6.50	3.50-5.00

CORN BELT DIRECT TRADING

Des Moines, Dec. 21—Prices on hogs at 14 plants and about 30 concentration yards in interior Iowa and southern Minnesota, as quoted by the USDA:

BARRROWS & GILTS:		Cwt.
U.S. No. 1, 200-220	17.35	18.00
U.S. No. 1, 220-240	17.15	17.75
U.S. No. 2, 200-220	17.00	17.75
U.S. No. 3, 200-240	16.65	17.50
U.S. No. 2, 240-270	15.90	17.00
U.S. No. 3, 200-220	16.60	17.50
U.S. No. 3, 220-240	16.50	17.25
U.S. No. 3, 240-270	15.75	17.65
U.S. No. 3, 270-300	15.00	18.00
U.S. No. 1-2, 200-220	17.25	17.90
U.S. No. 1-2, 220-240	16.90	17.65
U.S. No. 2-3, 200-220	17.00	17.60
U.S. No. 2-3, 220-240	16.60	17.35
U.S. No. 2-3, 240-270	15.75	17.00
U.S. No. 2-3, 270-300	15.00	18.25
U.S. No. 1-3, 180-200	15.75	17.65
U.S. No. 1-3, 200-220	17.00	17.75
U.S. No. 1-3, 220-240	16.65	17.50
U.S. No. 1-3, 240-270	15.90	17.00

SOWS:
U.S. No. 1-3, 270-330 13.85@15.15
U.S. No. 1-3, 330-400 12.85@14.65
U.S. No. 1-3, 400-550 11.35@13.65

Com Belt hog receipts, as reported by the USDA:

	This week	Last week	Last year
Dec. 15	64,000	65,000	72,000
Dec. 16	70,000	51,000	78,000
Dec. 17	34,000	31,000	41,000
Dec. 18	100,000	96,000	108,000
Dec. 19	79,000	65,000	76,000
Dec. 20	70,000	57,000	66,000

LIVESTOCK PRICES AT ST. JOSEPH

Livestock prices at St. Joseph, Tuesday, Dec. 20, were as follows:

CATTLE:		Cwt.
Steers, choice	22.50	27.25
Steers, good	22.50	25.00
Heifers, gd. & ch.	21.50	25.50
Cows, util. & com'l.	13.50	15.75
Cows, can. & cut.	11.00	14.00
Bulls, util. & com'l.	15.00	17.50

VEALERS:		Cwt.
Good & choice	20.00	25.00
Calves, gd. & ch.	19.00	22.00

BARRROWS & GILTS:		Cwt.
U.S. No. 3, 220/240	17.00	17.50
U.S. No. 3, 240/270	16.75	17.25
U.S. No. 3, 270/300	15.75	16.75
U.S. No. 1-2, 180/200	17.75	18.00
U.S. No. 1-2, 200/220	17.75	18.25
U.S. No. 1-2, 220/240	17.50	18.00
U.S. No. 2-3, 200/220	17.00	17.50
U.S. No. 2-3, 220/240	16.75	17.25
U.S. No. 2-3, 240/270	16.00	17.00

SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.25	14.75
330/400 lbs.	13.50	14.25
400/550 lbs.	12.00	13.50

LAMBS:		Cwt.
Choice & prime	16.50	17.00
Good & choice	16.00	16.50

LIVESTOCK PRICES AT DENVER

Livestock prices at Denver on Tuesday, Dec. 20, were as follows:

CATTLE:		Cwt.
Steers, choice	22.50	26.25
Steers, standard	20.50	
Heifers, gd. & ch.	24.00	26.00
Cows, utility	15.00	16.50
Cows, can. & cut.	12.50	15.00

BARRROWS & GILTS:		Cwt.
U.S. No. 1-2, 200/235	18.00	18.25
U.S. No. 1-2, 235/260	17.50	18.00
U.S. No. 1-3, 260/270	17.50	17.75

SOWS, U.S. No. 1-3:		Cwt.
350/400 lbs.	14.75	
400/550 lbs.	11.50	13.00

LAMBS:		Cwt.
Choice & prime	17.00	17.75
Good & choice	16.25	17.00

LIVESTOCK PRICES AT INDIANAPOLIS

Livestock prices at Indianapolis, Tuesday, Dec. 20, were as follows:

CATTLE:		Cwt.
Steers, choice	23.50	27.50
Steers, good	22.50	25.50
Heifers, gd. & ch.	22.50	25.50
Cows, util. & com'l.	13.50	16.00
Cows, can. & cut.	11.00	13.50
Bulls, util. & com'l.	16.00	19.00

VEALERS:		Cwt.
Choice & prime	32.00	33.00
Good & choice	28.00	32.00
Stand. & good	20.00	26.00

BARRROWS & GILTS:		Cwt.
U.S. No. 1, 200/220	18.50	18.75
U.S. No. 1, 220/240	none	qtd.
U.S. No. 3, 200/220	17.50	17.75
U.S. No. 3, 220/240	16.75	17.50
U.S. No. 3, 240/270	16.25	16.75
U.S. No. 3, 270/300	15.00	16.00
U.S. No. 1-2, 180/200	18.00	18.50
U.S. No. 1-2, 200/220	18.00	18.50
U.S. No. 1-2, 220/240	17.75	18.00
U.S. No. 2-3, 200/220	17.50	17.75
U.S. No. 2-3, 220/240	17.00	17.25
U.S. No. 2-3, 240/270	16.35	17.25
U.S. No. 2-3, 270/300	15.50	16.50
U.S. No. 1-3, 180/200	17.50	18.25
U.S. No. 1-3, 200/220	17.50	18.25
U.S. No. 1-3, 220/240	16.50	17.50

SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	14.00	15.00
330/400 lbs.	13.00	14.00
400/550 lbs.	12.25	13.25

LAMBS:		Cwt.
Choice & prime	17.00	17.50
Good & choice	15.00	17.00

LIVESTOCK PRICES AT KANSAS CITY

Livestock prices at Kansas City, Tuesday, Dec. 20, were as follows:

CATTLE:		Cwt.
Steers, choice	24.50	27.25
Steers, good	21.50	25.75
Heifers, gd. & ch.	21.50	26.00
Cows, can. & cut.	13.75	16.50
Cows, util. & com'l.	11.50	14.50
Bulls, util. & com'l.	16.50	17.25
Vealers, gd. & ch.	19.50	25.00
Calves, gd. & ch.	19.50	22.50

BARRROWS & GILTS:		Cwt.
U.S. No. 1, 180/240	16.75	18.00
U.S. No. 3, 200/240	17.50	17.25
U.S. No. 3, 240/270	16.50	17.00
U.S. No. 3, 270/300	16.00	16.75
U.S. No. 1-2, 180/200	17.50	18.00
U.S. No. 1-2, 200/220	17.50	18.00
U.S. No. 1-2, 220/240	17.50	17.85
U.S. No. 2-3, 200/220	17.25	17.75
U.S. No. 2-3, 220/240	17.25	17.50
U.S. No. 2-3, 240/270	16.50	17.25
U.S. No. 2-3, 270/300	16.25	17.00
U.S. No. 1-3, 180/200	17.25	17.75
U.S. No. 1-3, 200/220	17.25	17.75
U.S. No. 1-3, 220/240	17.25	17.75
U.S. No. 1-3, 240/270	16.00	17.75

SOWS, U.S. No. 1-3:		Cwt.
270/330 lbs.	13.75	14.75
330/400 lbs.	13.00	14.50
400/550 lbs.	12.00	13.25

LAMBS:		Cwt.
Choice & prime	16.50	17.00
Good & choice	15.00	16.50

LIVESTOCK PRICES AT LOUISVILLE

Livestock prices at Louisville on Tuesday, Dec. 20, were as follows:

CATTLE:		Cwt.
Steers, gd. & ch.	23.00	26.50
Steers, std. & gd.	22.00	24.00
Heifers, gd. & ch.	23.00	24.00
Heifers, util. & std.	18.00	23.00
Cows, utility	13.00	16.00
Cows, can. & cut.	10.00	15.00
Bulls, util. & com'l.	18.00	19.00

VEALERS:		Cwt.
Choice	34.00	35.00
Good & choice	27.00	33.00
Calves, gd. & ch.	20.00	24.00

BARRROWS & GILTS:		Cwt.
U.S. No. 1, 190/210	18.60	
U.S. No. 1-2, 190/220	18.25	18.50
U.S. No. 2-3, 190/220	18.00	18.25
U.S. No. 2-3, 230/250	17.75	18.00

SOWS, U.S. No. 2-3:		Cwt.
300/400 lbs.	12.00	13.00
400/600 lbs.	11.00	12.00

LAMBS:		Cwt.
Choice & prime	17.50	18.00
Good & choice	15.00	17.00

WEEKLY LIVESTOCK SLAUGHTER

Slaughter of livestock at major centers during the week ended December 17, 1960, (totals compared) as reported by the U.S. Department of Agriculture:

	Cattle	Calves	Hogs	Sheep
Boston, New York City area ¹	10,082	9,541	45,469	36,322
Baltimore, Philadelphia	7,187	1,294	27,731	3,194
Cincy., Cleve., Detroit, Indpls.	18,887	4,500	113,832	13,470
Chicago area	16,372	8,129	40,871	5,539
St. Paul-Wis. areas ²	30,917	25,561	111,424	17,130
St. Louis area ³	12,154	2,301	71,171	4,881
St. Louis City-So. Dak. area ⁴	23,204	109,875	12,985
Omaha area ⁵	38,413	201	78,360	14,566
Kansas City	14,873	34,398
Iowa-So. Minnesota ⁶	34,958	10,467	290,465	39,489
Louisville, Evansville, Nashville, Memphis	5,878	3,516	49,032
Georgia-Florida-Alabama area ⁷	9,043	5,858	32,114
St. Joseph, Wichita, Okla. City	18,764	1,188	46,767	7,605
Ft. Worth, Dallas, San Antonio	9,833	4,387	18,175	10,270
Denver, Ogden, Salt Lake City	19,362	227	14,998	20,955
Los Angeles, San Fran. areas ⁸	26,860	1,249	26,042	30,676
Portland, Seattle, Spokane	7,580	288	17,319	3,431

GRAND TOTALS	304,367	78,707	1,128,043	220,513
Totals same week 1959	284,992	72,898	1,370,025	210,394

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Sioux Falls, Huron, Mitchell, Madison and Watertown, S. Dak. ⁵Includes Lincoln and Fremont, Nebr., and Glenwood, Iowa. ⁶Includes Albert Lea, Austin and Winona, Minn., Cedar Rapids, Davenport, Des Moines, Dubuque, Estherville, Fort Dodge, Marshalltown, Mason City, Ottumwa, Postville, Storm Lake and Waterloo, Iowa. ⁷Includes Birmingham, Dothan and Montgomery, Ala., Albany, Atlanta, Augusta, Moultrie and Thomasville, Ga., Bartow, Hialeah, Jacksonville, Ocala and Quincy, Fla. ⁸Includes Los Angeles, San Francisco, So. San Francisco, San Jose and Vallejo, Calif.

LIVESTOCK PRICES AT 10 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at 10 leading markets in Canada during the week ended Dec. 10, compared with same week in 1959, as reported to the Provisioner by the Canadian Department of Agriculture:

	GOOD STEERS	VEAL CALVES	HOGS	LAMBS
	All wts.	Gd. & Ch.	Grade B	Good
	1960	1959	1960	1959
Toronto	\$22.75	\$24.50	\$32.00	\$32.85
Montreal	23.10	24.45	29.20	29.80
Winnipeg	22.31	23.58	31.71	33.37
Calgary	21.60	23.15	19.15	20.65
Edmonton	22.40	23.40	19.35	20.52
Lethbridge	21.20	22.35	18.75	19.15
Pr. Albert	20.50	22.50	22.25	23.75
Moose Jaw	20.75	22.50	19.80	20.55
Saskatoon	21.25	23.10	25.50	26.00
Regina	21.25	22.40	24.25	23.75

¹Not available.

SOUTHERN LIVESTOCK RECEIPTS

Receipts at six packing plant stockyards located in Albany, Columbus, Moultrie, Thomasville, Ga., Dothan, Ala., and Jacksonville, Fla., week ended Dec. 17:

	Cattle and Calves	Hogs
Week ended Dec. 17 (estimated)	3,550	19,900
Week previous (six days)	3,784	22,523
Corresponding week last year	2,751	21,169

CANADIAN KILL

Inspected slaughter of livestock in Canada, week ended Dec. 10, compared:

	Week ended Dec. 10	Same week 1959
CATTLE		
Western Canada	20,256	16,306
Eastern Canada	18,442	16,331
Totals	38,698	32,637
HOGS		
Western Canada	54,007	83,171
Eastern Canada	63,594	84,801
Totals	117,601	167,972
All hog carcasses graded		
1960	130,247	180,135
SHEEP		
Western Canada	5,496	3,928
Eastern Canada	5,651	5,347
Totals	11,147	9,275

PACIFIC COAST LIVESTOCK

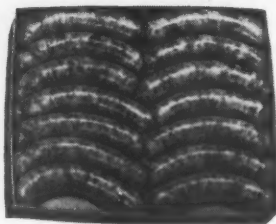
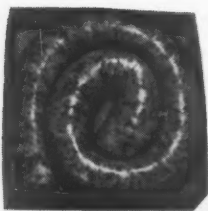
Receipts at leading Pacific Coast markets, week ended Dec. 16:

	Cattle	Calves	Hogs	Sheep
Los Ang.	4,250	450		

YOU PICK THE WINNER



... EVERY TIME AND SCORE EXTRA POINTS
ON PORK SAUSAGE PROFITS WITH



CUDAHY TWICE TESTED CASINGS

For plump, attractive pork sausages with real sales appeal, use Cudahy natural pork and sheep casings. They seal in all the tasty goodness of your sausage formula to help bring back consumers for repeat sales.

Cudahy Casings help you make money. First they are tested for strength to minimize casing breakage and reduce work stoppages. Then tested again for uniform size to give your product pleasing appearance.



Cudahy searches the world to bring you the finest selection of natural casings... 79 different kinds of beef, pork and sheep casings from the four corners of the globe.

THE CUDAHY PACKING COMPANY

OMAHA, NEBRASKA



Ask your Cudahy Casing man how new KEYNETS can give your fresh, smoked and dry sausage new "eye appeal" and "old-fashioned" taste appeal. New KEYNETS practically eliminate breakage — thereby reducing casing costs.

REC

The only pater ers publ Co pater writ men er. 10, each rece the

No. 2 SLICE ented J ktrans, Milprin corpora More a pape sliced l flaps a flaps t sliced

No. DEVIC 1960 Claire, Compa of Illin The patties from a mold p of the groove

No. TION ed No Fraes Tucso The mixtu water sisting lyzed imal sodium meat dition

No. AND FOO THE Septe Kelly Mich cal pora Fo oil steal

THE N

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, 15 W. Huron st., Chicago 10, Ill., and remitting 50¢ for each copy desired. For orders received from outside the U.S. the cost will be \$1.00 per copy.

No. 2,940,861, CONTAINER FOR SLICED FOOD PRODUCTS, patented June 14, 1960 by Paul B. Hultkrans, Fox Point, Wis., assignor to Milprint, Inc., Milwaukee, Wis., a corporation of Delaware.

More specifically there is provided a paperboard blank for enclosing sliced bacon having end tight locking flaps and reinforcing in these end flaps to provide for rigidity of the sliced bacon package.

No. 2,958,093, PATTY MOLDING DEVICES, patented November 1, 1960 by Joseph B. Jenkins, Eau Claire, Wis., assignor to Armour and Company, Chicago, Ill., a corporation of Illinois.

The devices are for molding meat patties from ground meat discharged from a hopper into a slidable grooved mold plate with ridges on a surface of the hopper being fitted into the grooves of the mold plate.

No. 2,961,324, MEAT CONDITIONING COMPOSITION, patented November 22, 1960 by William O. Fraesdorf, jr., 2253 N. Norris ave., Tucson, Ariz.

The conditioner comprises a dry mixture adapted for dispersion in water for treatment of the meat, consisting of papain one part, hydrolyzed proteins of vegetable and animal origin twelve parts, and monosodium glutamate four parts. The meat (particularly beef) is so conditioned for frying or broiling.

No. 2,951,763, COMPOSITION AND PROCESS FOR COATING FOODSTUFFS AND ARTICLES THEREBY OBTAINED, patented September 6, 1960 by Harold C. Kelly and James R. Wirt, Midland, Mich., assignors to The Dow Chemical Company, Midland, Mich., a corporation of Delaware.

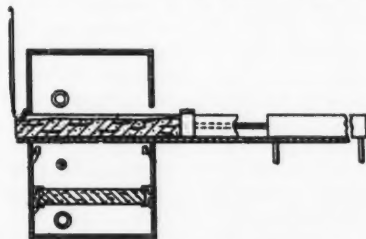
For coating substantially mineral oil free foodstuffs, such as beef steaks and the like, the inventors

provide a thin, tough and peelable coating consisting essentially of between about 20 and about 38 weight per cent of ethyl cellulose, between about 42 and about 61 weight per cent of refined mineral oil, between about 14 and about 28 weight per cent of non-toxic plasticizer and being characterized, within the specified limits, in having an ethyl cellulose to plasticizer weight ratio between about 1.25:1 and about 20:1, respectively, a mineral oil to ethyl cellulose weight ratio between about 1.2:1 and 2.7:1, respectively, and a mineral oil to plasticizer weight ratio between about 1.8:1 and 3.9:1, respectively.

No. 2,950,975, ANTIOXIDANT AND COMPOSITIONS CONTAINING THE SAME, patented August 30, 1960 by Laurence R. B. Hervey, West Concord, Mass., assignor, by mesne assignments, to John A. Manning Paper Company, Inc., Troy, N. Y., a corporation of New York.

For inhibiting the oxidation of a normally oxidizable fat-containing material, the inventor adds thereto a minor quantity of a dried extract of the mucilage-producing portion of okra pods.

No. 2,954,811, APPARATUS FOR PREPARING EQUAL WEIGHT SLICES OF PRODUCT, patented October 4, 1960 by Bernard T. Hensgen, Louis Chandler and Edward C. Vandenburg, Chicago, Ill., assignors



to Swift & Company, Chicago, Ill., a corporation of Illinois.

Slices of products, such as bacon, for example, are said to be produced of constant weight even when the cross sectional area of the product or the density may change. The apparatus employs a gamma ray emitter, scintillation crystals, photomultipliers, a gamma ray absorber for a portion of the rays, with a shut-off shield for the rays to measure the product slab, with a feeler member contacting the side of the slab.

No. 2,948,623, MANNER OF HANDLING MEAT, patented August 9, 1960 by Thomas R. Anderson, Walnut Creek, California, assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

A process for handling meat which

is said to reduce moisture loss therefrom is disclosed and comprises maintaining on the surface of the meat an air-permeable moisture-retarding film of a fatty compound selected from the group consisting of ethyl stearate and fatty compounds having the formula R-OH, where R is selected from the group consisting of an aliphatic radical and an acyl radical having from 11 to 22 carbon atoms, whereby the bloom of the meat is said to be maintained.

No. 2,961,322, METHOD OF PRESERVING PERISHABLE FOODSTUFFS, patented November 22, 1960 by Alexander Winterberg, Ramat Shaul, Haifa, Israel.

Method holds meat and cheese so they may "breathe" for a predetermined period after envelopment in a hydrophilic wax so as to form pores in the acetate and, after a predetermined period, the wax is fused to render the coating impervious.

No. 2,962,344, DEODORIZING OF GASES, patented November 29, 1960 by Hans Heinrich Kurmeier, Tinsdaler Heideweg 91, Hamburg-Rissen, Germany.

A process is disclosed for deodorizing the exhaust gases of fish, animal and vegetable protein drying plants, which gases normally contain basic volatile odorous compounds having a strongly alkaline reaction, comprising: mixing and exhaust gases with a quantity of acidic flue gas sufficient to react with a major proportion of the odorous compounds to form products which can be separated from the gas mixture by washing; and then washing the gas mixture with water.

No. 2,938,804, IRRADIATION METHOD AND APPARATUS, patented May 31, 1960 by Roy C. Gordon, Oak Lawn, and Bertie S. Harrington, Chicago, Ill., assignors to Armour and Company, Chicago, Ill., a corporation of Illinois.

Apparatus for the irradiation of a substance including a radiation chamber, a radiation source including an evacuated radiation tube having an end within the chamber is disclosed, which also includes vacuumation means connected to the radiation chamber to maintain the chamber at a reduced air pressure substantially to balance the evacuation of the evacuated radiation tube, with air lock means associated with the chamber and lock means to move the substance to be irradiated into and out of the chamber without substantially raising the air pressure in the chamber whereby the balance will be maintained. There are fourteen claims to the method.

The Meat Trail...



CHICAGO ASSOCIATION of Hotel and Restaurant Meat Purveyors, Inc., elected officers and directors for the coming year at its annual meeting at St. Clair Hotel. Officers for 1961 are (l. to r.): treasurer, Ellard Pfaelzer, jr., Pfaelzer Brothers, Inc.; president, Robert Mac Kimm, Mac Kimm Bros., Inc.; Ellard Pfaelzer, sr., who inaugurated newly-elected officers; first vice president, Norman Kaner, Dreyfus Meat Co., Inc.; second vice president, John Nichols, Davidson Meat Co., and secretary-counsel, Harry L. Rudnick, who is also secretary of the National Association of Hotel and Restaurant Meat Purveyors. Meeting was highlighted by demonstration of new fat determination unit of Needham Manufacturing Co., Needham Heights, Mass., performed by guest speaker Gerry Sayell of Heilbron & Sayell Associates, Inc., Chicago.

Tobin, Rumsey and Carson Move Up at Tobin Packing Co.

FREDERICK M. TOBIN, founder of Tobin Packing Co., Inc., Rochester, N.Y., and its president for the past 39 years, relinquished his duties as president this week to assume the newly-created position of chairman of the board and senior officer. Succeeding Tobin as president and general manager is HERBERT RUMSEY, JR., who has been executive vice pres-



F. M. TOBIN



H. RUMSEY

ident. EDWARD H. CARSON, a vice president and manager of the Rochester division, succeeds Rumsey.

Tobin, a veteran of 50 years in the meat packing industry, started at the age of eighteen as a salesman for Dold Packing Co., Buffalo, N.Y., and was made manager of the firm's Utica branch after two and a half

years. He later joined Durr Packing Co. in Utica as vice president, treasurer and sales manager and in 1921 he and others bought controlling interest in Rochester Packing Co., with Tobin becoming its president. In 1942 Tobin merged three meat packing companies into the Tobin firm and established executive offices in Rochester. The company currently has plants in Albany, Rochester and Buffalo.

Rumsey, who became associated with the firm in 1936 on a consulting basis, joined Tobin full-time in 1942 as assistant manager of the Albany plant. He was made assistant manager at Rochester the following year and became manager and vice president in 1948. He was made executive vice president in 1952 and the director of plant management for the three Tobin units in 1959. Prior to his association with Tobin, Rumsey worked with a family-owned meat packing business, Henry Muhs Co., in Passaic, N. J. In 1934, while at Muhs, he established Moldart Packing Co. to market certain of his own patented inventions.

Carson joined Tobin in Rochester in 1938, and later became assistant superintendent. He became a director of the firm in 1953 and a vice president in 1955.

Three Executives Promoted In Oscar Mayer Organization

Promotions of three executives Oscar Mayer & Co., Madison, Wis., have been announced by P. GOFF BEACH, JR., executive vice president. ALLAN C. MAYER, vice president of foreign operations, was promoted to vice president and general plant manager; CHARLES H. FENSKE, general provision manager was promoted to vice president of operations, and ARVAL L. ERIKSON, economic advisor, was promoted to general provision and procurement manager and will continue as economic advisor.



A. C. MAYER

In his new position, Mayer will be responsible for the direct line management of the company's plant activities in Madison, Davenport, Philadelphia and Los Angeles. A grandson of the founder of the company, Mayer started his career with the firm as a trainee in 1947. In 1949 he was named plant manager and operations manager in Davenport. Mayer later served as assistant to the vice president of provisions and procure-



GOLD MEDAL, one of two won by Dubuque Packing Co., Dubuque, Ia., at California State Fair, is displayed by Leon Manaster (right), Dubuque Pacific Coast division manager, and Sue Speer, Tall Corn Country queen. Dubuque hams are first ever to receive gold medals during 13-year history of fair's consumer reaction council, which judged hams on taste and eye appeal. Dubuque Packing has launched an intensive advertising program. Full-page newspaper ads play up gold medal "firsts."

ment, assistant general provision manager and manager of lard and by-products. In 1958 he was elected vice president of foreign operations and two years later was elected a director of the firm.

Fenske, as vice president of operations, will be responsible for direction of general staff officer activities in provisions and procurement, personnel and industrial relations, transportation, industrial engineering, purchasing, product control and traffic. He also will be responsible for functional direction of operations matters at all plants. Fenske, who



A. L. ERIKSON



C. H. FENSKE

joined Oscar Mayer in 1946, has served as general transportation manager, assistant to the vice president of operations, assistant to the vice president of merchandising and general provision manager.

Erikson, in his new post, will have executive office direction of the procurement and provisions departments. He joined the firm in 1953 as economist and has served also as assistant to the vice president of merchandising. He was named economic advisor in 1958. Erikson went to Oscar Mayer from the Office of Price Stabilization, Washington, D.C., where he was director of foods. He previously was chief of livestock and meat for the United Nations Food & Agriculture Organization and also served as a price executive in the Office of Price Administration.

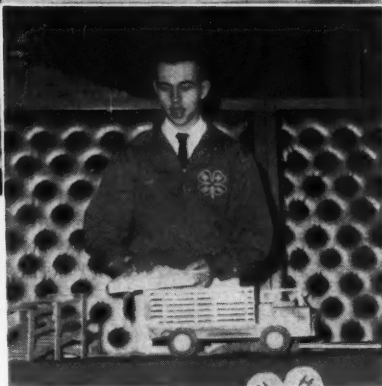
PLANTS

Plans for the addition of two new cattle slaughtering plants to the beef operations of Geo. A. Hormel & Co., Austin, Minn., were announced by R. F. GRAY, Hormel president, at the annual meeting of shareholders in Austin. The new plants, one located at Springfield, Mo., and the other to be constructed at Mitchell, S.D., represent the firm's gradually increasing emphasis on beef. The newly-purchased one-year old plant at Springfield, expected to be occupied shortly after the first of the year, will produce beef mainly for use in the firm's canned products. Construction of the plant at Mitchell, where Hormel also has a hog killing unit, will start next spring. Ac-



LIVESTOCK Conservation, Inc., in cooperation with National 4-H Service Committee, Inc., held its annual 4-H livestock conservation demonstration contest in Chicago, each contestant receiving leather ribbon and \$25 U. S. Savings Bond. At speaker's table are (l. to r.): R. H. Dastrup, LCI executive director;

Dr. Harry E. Kingman, jr., LCI president, and contest judges—Bill C. Brandenburg, Chicago & Northwestern Railway Co.; Maynard Coe, director of farm safety, National Safety Council, and J. J. Shaffer, managing director, Chicago Anti-Cruelty Society. Donald Brill (insert), Virginia 4-H youth who shared honors in blue ribbon class with contestants from Nebraska, Indiana and Oklahoma, demonstrates a method for careful handling of livestock.



cording to Gray, the firm plans a major improvement program for 1961 at its plants at Austin, Fort Dodge, Ia., Fremont, Neb., Los Angeles and Houston.

A group of Kansas livestock men and grain producers has filed articles of incorporation with the state as the Kansas Producers Packing Co. and has announced plans to establish a meat packing plant at Larned, Kan., according to ALBERT B. SMITH, agent for the group. The proposed plant will have a kill capacity of 30 head of cattle per hour and will include a boning operation, hog kill and sausage factory. Pledge agreements are being effected for purchase of common and preferred stock and certificates of indebtedness to finance the construction of the proposed packing plant at Larned.

JOBS

At the annual meeting of the board of directors of Marhoefer Packing Co., Inc., Muncie, Ind., LOUIS MARHOEFER and HENRY M. FINK were elected to the board, announced JOHN HARTMEYER, executive vice president of the firm. Louis Marhoefer is the brother of the late company president JOHN H. MAR-

HOEFER. Fink, who has been secretary-treasurer of the firm, also was elected a vice president and will retain the office of treasurer. RICHARD CREAGMILE was elected secretary and assistant treasurer. A wholly-owned subsidiary, Marhoefer of Jeffersonville, Inc., elected FRANCIS HUBBUCH, manager of the Jeffersonville, Ind., plant, as a vice president.

MICHAEL F. CUDAHY, president of Patrick Cudahy, Inc., Cudahy, Wis., has vacated the office of president to become chairman of the board of directors. He has been succeeded by his son, RICHARD D. CUDAHY, whose grandfather founded the firm and the community of Cudahy in 1893.

JOHN J. SIMON has been appointed director of the newly-established quality control and product development department at Haley's Foods, Inc., Hillsboro, Ore. In his new position, Simon will supervise the technical aspects of building and equipping a new laboratory for Haley's canned and frozen meat items and other processed foods. Upon its completion, he will direct all activities of the new department. Most recently, Simon has been manager of food manufacturing for the Fred Meyer supermarket chain in Port-

land, Ore. He also has served with Marlo Packing Corp., San Francisco.

TRAILMARKS

Lt. Col. HARLAN J. WILLIS (USA-ret.) has been appointed secretary of Research and Development Associates, Food and Container Institute, Inc., succeeding Col. ROHLAND A. ISK-ER (USA-ret.), who had been secretary since 1948. Research and Development Associates was organized in 1946 to continue the liaison and working relationships established during World War II between the Armed Forces and civilian industries and institutions in the fields of food and container research development. Col. Willis, whose military career began in 1940, was graduated that year from Texas Technological College with a bachelor of science degree in animal husbandry.

R. W. Mitchell, Inc., La Grange, Ill., brokerage firm, has been commissioned by E. W. Kneip, Inc., Chicago, to promote the distribution



LT. COL. WILLIS

and sale of the Kneip frozen meat line and not its "meat and meat products" as stated in the NP of December 10, 1960.

ROBERT S. SCOTT, president of Home Packing Co., Inc., Terre Haute, Ind., has been named to the board of lay trustees of Saint Mary-of-the-Woods College, St-Mary-of-the-Woods, Ind. Scott is president of the Indiana Meat Packers Association and a member of the pork committee of the National Independent Meat Packers Association.

DEATHS

A. F. SCHULTZ, SR., 72, retired superintendent of The A. Habermann Provision Co., Cleveland, O., died recently. Prior to his position with Habermann, he had served with Cleveland Provision Co. for 17 years. Schultz, who retired from Habermann four years ago, is survived by his widow and a son.

HARRY J. BECKER, 54, a partner in Becker Brothers Co., Cincinnati meat wholesaler, passed away.

EDWARD LEVISON, 63, head hog buyer since 1951 at Corkran, Hill & Co., Baltimore, a Swift & Company affiliate, died December 19. Levison joined Swift in 1919 at St.



AGRICULTURAL Industries Forum will be held January 31-February 1 at University of Illinois, Urbana. Sessions, sponsored by University's College of Agriculture, will concentrate on problems of location in livestock marketing. Forum leaders include M. B. Kirtley (left), University livestock marketing economist; H. G. Halcrow (center), head of department of agricultural economics, and E. E. Broadbent, livestock marketing professor, who is chairman of the agricultural forum.

Paul. He served in various posts in Chicago, St. Paul, Watertown, S. D., Winona, Minn., and Fargo, N. D., before going to the Baltimore plant. The widow and a daughter survive.

Gives your meat products all the advantages of Monosodium Glutamate plus its own delicious aroma

FLAVOLIN

ALL PURPOSE FLAVOR BOOSTER

FIRST SPICE Mixing Company, Inc.

New York 12, N. Y. • San Francisco 7, Cal. • Toronto 18, Canada

ADELMANN

...the kind your ham makers prefer

The most complete line available. Over 100 sizes, 10 different shapes. All in Cast Aluminum—some in Stainless Steel. Ask for booklet "The Modern Method", listing all and containing valuable ham boiling hints.

HAM BOILER CORPORATION

OFFICE AND FACTORY, PORT CHESTER, N. Y.

BE YOUR OWN DMS SALESMAN!

Arrange the demonstration.
Give the product an "ON THE JOB" test.
Close the deal.

PRODUCT:

THE DAILY MARKET AND NEWS SERVICE known throughout the industry as "THE YELLOW SHEET"

BENEFIT:

Greater profits in buying or selling meats and by-products.

HERE'S WHAT YOU DO:

Just drop us a note with your name and address.

We will mail the service to you at no cost for 10 days, and send an invoice for service commencing at the end of your 10 day free trial. Pay the invoice ONLY if you find the service saves you money—no cost or obligation otherwise. Try it!

DAILY MARKET AND NEWS SERVICE

The Yellow Sheet

15 West Huron Street • Chicago 10, Illinois

CLASSIFIED ADVERTISING

Undisplayed: set solid. Minimum 20 words, \$3.00; additional words, 20c each. "Position Wanted," special rate; minimum 20 words, \$3.50; additional words, 20c each.

Count address or box numbers as 8 words. Headlines, 75c extra. Listing advertisements, 75c per line. Displayed, \$11.00 per inch.

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER

PLANTS FOR SALE

COMPLETE—MODERN PACKING PLANT

Located in good livestock producing area with large local market territory. Capacity 425 cattle and 500 hogs per week—more if desired. Has sausage kitchen, lard room and rendering room. Must be seen to be appreciated. Priced to move. Terms available.

FS-557, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE or LEASE: Slaughterhouse in mid-west. Modern two bed kill floor. Capacity one thousand cattle per week. Ideal location. Overnight delivery to east coast markets. U.S. inspected and entire plant in excellent condition. FS-563, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

NEW—MODERN—PACKING HOUSE

Beef kill 125. Hogs 250, daily. Built to government specifications. Also a modern sausage kitchen. Other data available. Address P. O. Box 982, Scottsbluff, Nebraska

WILL SACRIFICE: Small meat plant, due to illness. Ready to operate. Good opportunity for interested party. Located at Shamokin, Pennsylvania. P. O. Box 108, Shamokin, Pa. Telephone 84551

PLANT FOR RENT

TWO SMOKEHOUSES FOR RENT: With Partlow controls, for ready-to-eat items, or complete bologna kitchen. Kettles, curing tanks, pickle pump (all stainless steel). KURT TELGE, INC., 1701 Broadway, Brooklyn 7, N. Y.

EQUIPMENT FOR SALE

RENOVATING BUILDING: Must be sold—Bacon unit, very good, D & N Deriner, D & N Press, U.S. #3 Slicer, Globe S. C. Conveyor Table. FS-590, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

1-Model "Cincinnati" Dehairer complete, 2 H.P. motor, 3/60/220

1-400 lb. Buffalo Mixer with stainless steel shell—5 H.P. motor 3/60/220

1-300 lb. late model Randall stuffer complete with tubes, air and meat valve

ALL IN EXCELLENT CONDITION

FS-597, THE NATIONAL PROVISIONER

15 W. Huron St., Chicago 10, Ill.

1-Paulder Rotary Piston Filler, 14-pocket, Model RP14, Serial No. 40630 RH, Stainless Steel. 12730.

1-30 in. Elgin 2-Lane Fillers, Bottom Fill, Stainless Steel Contact Parts. \$1450 each.

1-Comec 400 Closing Machine, Lo-Can change parts. Set 208, \$4500.

1-Air-conditioned Stainless Steel Smokehouse, 6-ft. 6-in. Case House, almost new. \$6750. All in excellent condition.

Contact Melvin Rosenthal,

P. O. Box 934, Fort Worth, Texas,

Phone MA 6-2827.

FOR SALE: French Oil Co. type 2-S screw type extrusion presses, 300 psi, tempering bins, 60 HP motor and drive. Perry Equipment Corporation, 104 N. 6th St., Philadelphia 22, Pa.

EQUIPMENT FOR SALE

THE LAZAR COMPANY

brokers • dealers • sales agents • appraisers

1709 W. HUBBARD ST., CHICAGO 22, ILL. PHONE Canal 6-6200

NEW—USED—REBUILT

MACHINERY FOR MEAT PACKERS—
RENDERERS—SAUSAGE PROCESSORS
and ALLIED FOOD INDUSTRIES

EQUIPMENT SPECIAL

1—#4AC Automatic Food Shaping Machine Patty Maker. Slightly used, all stainless parts, capacity 3600 patties per hour, complete with conveyor and half horsepower, single phase motor—\$1150.00.

1—Stainless Steel Trimming Table, new, 14' long x 46" wide, 14 gauge stainless steel with adjustable legs and drains at each end—\$275.00.

1—Randall Model #200 Meat Mixer, new with a capacity of 200#, 2 horsepower, 3 phase motor—\$895.00.

1—Model #3 Buffalo Meat Mixer, used, 400# capacity, chain drive, 5 horsepower, 3 phase motor—\$650.00.

1—Rockford Filler, adjustable measuring device, good condition—\$295.00.

1—Used Buckeye Dehairer—36 rubber paddles with 1½ horsepower, 3 phase motor—\$250.00. Order subject to prior sale and confirmation.

R. T. RANDALL & CO.

41 N. SECOND STREET PHILADELPHIA 6, PA.

Market-7-1816

WRITE OR PHONE COLLECT

ANDERSON EXPELLERS

All Models, Rebuilt, Guaranteed

We Lease Expellers

PITTOCK & ASSOCIATES, Glen Riddle, Penn.

FOR SALE: No. 422 "Boss" friction carcass dropper with spring actuated return. Brand new. Never used. Will sell cheap to quick buyer. FS-555, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

500 TY-PEELER

FOR SALE—ONE MODEL 500 TY PEELER COMPLETE. USED LESS THAN SIX MONTHS. FS-574, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

2 Bacon Over-Wrapping machines, Model FB-1, 2 phase, 60 cycle AC. Used, in excellent condition. Write to Box FS-577, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

FOR SALE: No. 58 BOSS JUMBO U DEHAIRER. Cast iron frame. Complete feed conveyor, 25 H.P. motor 220 volts, 60 cycles. FS-592, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

USED TRUCK & REFRIGERATED BOX

1955 First series 2 ton heavy duty Chevrolet, 2 speed axle, motor very good, with 12 ft. refrigerated box, 3 Koldhold plates, Copeland compressor. \$1495.00 complete. West Union, Iowa. FS-588, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: U.S. Slicing machine, model 170, in very good condition. Now in operation. Available Jan. 1, 1961. \$850.00. FS-591, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

BARLIANT'S WEEKLY SPECIALS

NOW IN PROGRESS!
Complete Plant Liquidation Sale
LUER BROS. PACKING CO.
ALTON, ILLINOIS

The following is a listing of some of the many fine items which are available. Our representative is on the premises at Alton, Illinois.

- A-3013—CONVEYOR: (side Finger) 46' long, 2' c-c fingers, 5 HP. mtr. \$400.00
- A-3030—VISCERA INSPECTION TABLE: Anco, stainless steel, 9 pans up 30" x 30", opening for head inspection, w/platforms \$1,450.00
- A-3037—RAIL SCALE: Howe Weightograph, w/chart 270, 42" rail, deep pattern, 1000# dial & 200# on beams \$400.00
- A-3048—CONVEYOR TABLE: w/Belly Roller, galv., 25' long, 40" wide, 4' high, 6" x 32" slats, w/platform, motor & drive \$1,150.00
- A-3058—TRACK SCALE: Howe mdl. 77, 1000# dial, 2-beams 200#, deep pattern, 42" rail \$350.00
- A-3044—BAND SAW: Jones-Superior 20", w/stainless steel stationary table, 2 HP. mtr. \$200.00
- A-3046—HAM MARKER SAW: Best & Donovan, 8" dial blade, ½ HP. 110 volt, 1 ph. 60 cycle \$150.00
- A-3090—FLOOR SCALE: Howe Weightograph, 2000# dial, 500# beam, chart 270 \$325.00
- A-3103—BAND SAW: Biro mdl. B.B., 15", w/stainless steel moving top, left hand, 1½ HP. \$200.00
- A-3130—LOAF OVEN: Advance #335, gas fired, w/5-shelves 5' long x 22" wide \$500.00
- A-3137—FLOOR SCALE: Toledo, 7500# x 1# grad., w/2-beams 500#, & 200#, platform \$500.00
- A-3144—MIXER: Globe 1000#, vacuum type, air tilt, 10 HP. mtr. \$1,150.00
- A-3151—STUFFERS: (2) Boss 500# Cap. ea. \$1,050.00
- A-3154—STUFFER: Buffalo 300# cap. \$700.00
- A-3156—CASING APPLIER: Buffalo \$150.00
- A-3219—SMOKEHOUSE: Atmos cabinet type, galv., 15' x 9' x 13' 6" high, 4-sets doors, ¾" top of rail, Iron Firman Smoke Generator, Powers controls \$950.00
- A-3230—BACON PRESS: Dohm & Nelke Jr., 5 HP. motor \$1,650.00
- A-3242—SHELL & TUBE CONDENSORS: (3) York, 36" dia. x 18' high ea. \$400.00
- A-3275—BOILER: approx. 400 HP. Voad. comb. gas & oil, package type, 20,000#/hr., w/Peabody auto. controls, 125 PSI operating 2508 ft. heating surface, recently installed \$12,000.00
- A-3282—COOKER: Anco (blood) 5' x 12', flat head, chain drive, 30 HP. mtr. \$1,450.00
- A-3287—COOKER: Anco 5' x 10', flat head, steel #3 drive, 20 HP. mtr. \$1,250.00
- A-3293—LIVESTOCK SCALE: Howe 5000# dial, w/Mechno Print mdl. CD47, 8' wide x 14' long platform, wood deck, excellent cond. \$650.00
- A-3357—LARD CARTON FORMER: Peters type E.J., 1# & 2# head \$300.00
- A-3509—SAUSAGE MEAT TRUCKS: (33) galv., 59" x 28" x 18" deep, 4-RTR wheels ea. \$40.00
- A-3514—UTILITY BOX TRUCKS: (33) galv., 50" long x 28" w. x 18" d. 3-RTR wheels ea. \$40.00
- A-3516—SAUSAGE MEAT TRUCKS: (26) 48" L. x 22" W., 14" deep, 20" OAH, RTR wheels ea. \$45.00
- A-3526—BOX TRUCKS: (12) galv., 62" long, 32" wide, 18" deep, 34" OAH, balanced type ea. \$40.00
- A-3204—HAM MOLDS: (25) Anco #0-A, stainless steel, 5½" x 11" ea. \$8.00
- A-3205—HAM MOLDS: (32) Anco #0-C, stainless steel ea. \$8.00
- A-3203—HAM MOLDS: (42) Globe #11, w/ratchet covers ea. \$7.50
- A-3343—UNIT COOLERS: (3) York mdl. 1WV-7A, direct expansion ammonia, brine defrost, inc. motors, valves & fittings ea. \$850.00
- A-3082—TRIPE WASHER: Boss V-type, size 12, w/1 HP. mtr. \$300.00
- A-3114—FLOOR SCALE: Toledo, 500# x 1# grad., 2 beams 100# & 400# 46" x 36" platform \$395.00
- A-3138—BENCH SCALE: Toledo style 851A, 100# dial x ¼" grad., w/20# beam \$150.00

All items subject to prior sale and confirmation

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

WRITE FOR FULL PARTICULARS

1631 S. Michigan Ave., Chicago 16, Ill.
WAbash 2-5550

BARLIANT & CO.

CLASSIFIED ADVERTISING

[Continued from page 33]

POSITION WANTED

AGGRESSIVE SALESMAN: Capable of handling men, promotional and advertising, desires position as sales manager or assistant sales manager independent packer, south or southwest area. Have been employed by a major packer as a full line salesman, car route and branch, for past 8 years. Am presently employed. W-566, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SUPERINTENDENT or SUPERVISOR: Thoroughly experienced in all phases of packinghouse, gained in large American meat packing plant in South America and U.S.A. Especially experienced in canning, figuring costs, quality and time study work. Good references. Speak English and Spanish fluently. W-581, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT MANAGEMENT: 30 years' experience in top plant management and supervision. Well versed in personnel relations and cost analysis. 47 years of age. Well educated and in perfect health. Interested in either day or night operation. W-570, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

INDUSTRIAL ENGINEER; SENIOR ENGINEER: 15 years' experience in all phases of the meat industry, time study, incentives, layout, methods and costs. Wish to relocate. W-579, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MAINTENANCE MAN: Experienced in packing house and canning plants. Also in supervisory capacity. W-593, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN-SUPERINTENDENT: Accustomed to large packinghouse operations. 25 years' practical experience in hotel, restaurant, institution supply, portion control and beef boning operations. Have basic training in industrial engineering and administration. Excellent record. W-569, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SALES TRAINEE
Nationally known manufacturer of packinghouse equipment has opening in Chicago for a mechanically inclined, intelligent, aggressive and reasonably educated young man under 30 years of age. Before being made a member of our sales engineering staff you will undergo an extensive two year training period in all phases of our manufacturing procedure. This is definitely a challenge to the sales minded individual who is seeking a permanent position with a AAA 1 company. We have an excellent life, health and medical insurance program plus numerous other benefits. All inquiries will be treated with strict confidence. Write giving full background to: Mr. A. O. Rhys, THE ALLBRIGHT-NELL CO., 5323 S. Western Blvd., Chicago 9, Ill.

DIRECTOR — RESEARCH
SOUTH AMERICA
Large international meat processing company is looking for a food technologist or chemist, Ph.D. with practical research experience in the meat industry, plus executive ability to manage food research and development laboratory in Buenos Aires, Argentina. Salary open. Send resume. W-585, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

SUPERINTENDENT
TO SUPERVISE: Direct, control killing and processing of cattle, sheep, hogs, also sausage manufacturing. Must be outstanding in scheduling, processing, staffing, training and human relations. 5 to 10 years' executive experience necessary. Age 25 to 45 years. Write to

SMITH PACKING COMPANY
P. O. Box 1100 San Bernardino, Calif.
Telephone Turner 8-4421

BEEF CUTTING MANAGER
Chicago packer needs beef man, experienced in beef cutting, sales and production. Rare opportunity for the right man. Send full details to Box W-587, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES MANAGER: For an old and well established meat packer in New York state. Must be thoroughly experienced in setting up and supervising complete sales department—particularly in the sausage and processed items. Excellent opportunity for the right man, as this is a growing concern. Please send complete resume in first letter. Our employees know about this ad. W-594, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER: New York area. Must be qualified and experienced. Must also have good references. Apply to Box W-595, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

SAUSAGE MAKER: Small eastern packer desires sober man who must know the business. To take charge of curing cellar. Small town. State age and salary wanted. W-578, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

WORKING SAUSAGE FOREMAN: All round #1 man wanted. Capable of handling help, work sheet and cost. No drinking. State experience and salary expected. Apply to CANNON'S SAUSAGE, 3301 N.W. 48th St., Miami, Florida.

HOG KILL FOREMAN: Midwest meat packer has opening for qualified man. Splendid opportunity for advancement. Good salary. Submit complete resume in first letter. W-571, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CANNING FOREMAN: Midwest meat packer has opening for well versed man in canning operation. Splendid opportunity for advancement. Give salary requirement and submit complete resume in first letter. W-572, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: First class man wanted by beef-pork M.I.D. Inspected packer in southwest. Good opportunity for well qualified man. Good salary, bonus and retirement benefits. All replies treated in strictest confidence. W-586, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT SALES MANAGER: Wanted by leading sausage processing company featuring specialties. Principal responsibility—supervising sales to chains. This is a permanent position with strong incentives, for the right party. W-535, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

EQUIPMENT WANTED

WANTED: Provision manufacturer in New Jersey area would like to purchase good used equipment. Linkers, stuffers, etc. EW-589, THE NATIONAL PROVISIONER, 527 Madison Ave., New York 22, N. Y.

INTERESTED IN: 5 x 9 COOKER IN GOOD CONDITION. Reply to STAPPENBECK RENDERING WORKS, 2013 Louis St., Utica 4, N. Y.

WANTED: Complete hog kill equipment package for 150 to 200 hogs per hour. Used equipment in good condition preferred. EW-596, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

WANTED TO BUY: Two used 10 x 10 York Ammonia Compressors or equivalent. Must be in good condition. Give history of machines. EW-598, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MISCELLANEOUS

WANTED OUTLET

FOR A SUPPLY OF BONELESS OR CARCASS COW OR BULLS. ALSO DRESSED CALVES. PLANT LOCATED IN SOUTHWEST. W-558, THE NATIONAL PROVISIONER, 15 WEST HURON CHICAGO 10, ILL.

USDA—GOVERNMENT PROBLEMS?

WE EXPEDITE LABELS (8 hour service)
Plans, Construction, Inspection, FDA, Sales Matters. We supply FASTEST GOVERNMENT MARKET information. Low cost: Monthly, hourly, per item.

JAMES V. HURSON
609 Albee Bldg. 1426 G Street., N. W.
Washington, 5, D. C. Telephone REpublic 7-4121

LEASE YOUR ICE MAKING MACHINE
720 lbs. to 5000 lbs. per 24 hours. Hard, dry, slower melting ice flakes. Self-contained or remote models, complete with storage bin. FL-543, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HOG • CATTLE • SHEEP

SAUSAGE CASINGS ANIMAL GLANDS

Selling Agent • Order Buyer
Broker • Counsellor • Exporter • Importer

SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.



WESTERN BUYERS

LIVESTOCK BUYER

Phone: Cypress 4-2411
ALGONA, IOWA

WE BUY HOGS IN THE HEART OF THE CORN BELT
10 OFFICES TO SERVE YOU

HOG BUYERS EXCLUSIVELY

Geo. Hess
Murray H. Watkins

W. E. (Wally) Farrow
Earl Martin

HESS, WATKINS, FARROW & COMPANY

Indianapolis Stock Yards • Indianapolis 21, Ind.

Telephone: MEIrose 7-5481



57 COMPANIES

SUPPLY CLEANING COMPOUNDS

You'll find them all listed in the
"YELLOW PAGES" of the Meat Industry . . .
starting on page 43

Guide for the Meat Industry

A NATIONAL PROVISIONER PUBLICATION

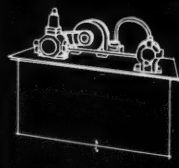
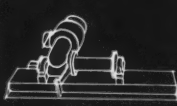
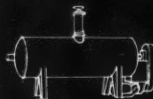
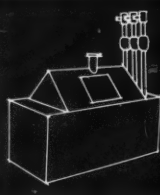
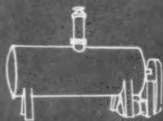
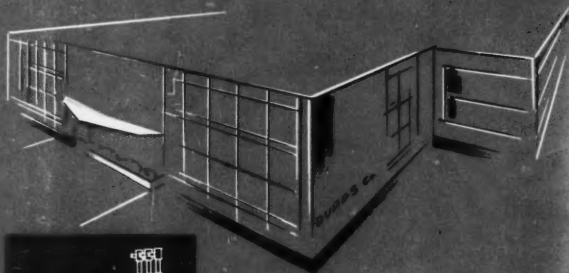


*Merry Christmas
and a
Happy New Year
from all of us!*

THE ALLBRIGHT-NELL CO.

SUBSIDIARY OF CHEMETRON CORPORATION
5323 S. WESTERN BLVD., CHICAGO 9, ILLINOIS

Dupps looks
to the
future



25

years of service

to the rendering-slaughtering industry

For twenty-five years we at Dupps have pioneered in the rendering and meat packing equipment field. The combination of our engineering *know how* and our excellence in fabrication has produced many firsts, many advancements and refinements that have helped you, our customers. Now, at the start of our second twenty-five years, we pledge continued attention to these advancements and refinements for your advantage.

The

DUPPS

Company • Germantown, Ohio

T

EMB

y
g
d
ed
ed
ve
id

U